United States Department of Agriculture

Food Safety and Inspection Service

Combined Compilation of Meat and Poultry Inspection Issuances For 1987

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MPI Manual	Delete - Subparts 7B 8-A, except 8.7, Sections 18.38(a), 20.14 Chart 20.1, page 212, Item 5 Reinstate Section 8.55 (e)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 1-87 | 1-7-87

CALENDAR YEAR 1987 FIRST QUARTER REVIEWS OF STATE PLANTS

On December 16, 1986, FSIS published a Notice in the **Federal Register** (51 FR 45028) announcing a policy change regarding its State certification and oversight activities. Effective January 15, 1987, FSIS is discontinuing its regular quarterly reviews of State inspected meat and poultry plants and instead is adopting a more comprehensive State certification program.

However, additional time will be needed for FSIS and the State meat and poultry inspection programs to effectively implement the revised policy. Therefore, FSIS intends to conduct reviews of State inspected meat and poultry plants for the first quarter of 1987. The reviews will be conducted as prescribed by FSIS Directive 5720.2, dated 10/30/84. It is anticipated that by the end of March 1987, FSIS and the State programs will have finalized procedures for the effective implementation of the revised policy.

Questions concerning this notice should be directed to Dr. C. O. McCullough, Director, Federal-State Relations Staff, Meat and Poultry Inspection Operations, FSIS, Telephone (202) 447-6313.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Mgt. T/A Plant Mgt., Science & Compliance Offices, TRA, ABB, R&E, AID, IFO, State Program Director	January 7,	

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 2-87 | 1-9-87

SULFITING AGENTS IN MEAT AND POULTRY FOOD PRODUCTS

I. PURPOSE

The purpose of this Notice is threefold, as follows:

A. To provide information on common sulfiting agents which may be contained in or on ingredients used in the preparation of meat and poultry food products.

B. To advise the Inspector-in-Charge (IIC) how to determine the amount of sulfiting agents in meat and poultry food products and identifies those products that must be labeled to declare the presence of sulfiting agents.

C. To transmit Policy Memo 094-B which replaces Policy Memo 094-A. The attached Policy Memo becomes effective July 9, 1987.

II. SCOPE

This Notice applies to all USDA-inspected meat and poultry food products.

III. IDENTIFICATION OF SULFITING AGENTS

The Federal meat and poultry inspection program does not permit the direct addition of sulfiting agents to meat or poultry food products. However, sulfiting agents may be present in certain ingredients used in the preparation of these products. Sulfiting agents which may be present include sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite and potassium metabisulfite. These will be identified on the labels of incoming ingredients by their individual names or as "sulfiting agents".

IV. COMPLIANCE PROCEDURE AND LABEL MODIFICATION

A. IIC's must review the labels of all ingredients used in the preparation of all finished products produced at their establishment for the

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All MPI Offices; T/A Inspectors, Plant Mgt., T/A Plant Mgt., Science & Compliance Offices, TRA, ABB, R&E, AID, IFO	January 9, 1988	MPITS/SLD

presence of sulfiting agents. If the label of the ingredient does not disclose the presence of sulfiting agents the ingredient is considered not to contain sulfiting agents.

B. Per the attached Policy Memo 94-B, dated December 17, 1986, FSIS is requiring labeling of finished products which contain sulfiting agents. These labeling requirements are similar to those required by FDA. Therefore, the IIC will ensure that the ingredient labeled as containing a sulfiting agent states the maximum amount (ppm) of sulfiting agent that may be present in any shipment of that ingredient. The IIC will also make sure that the calculations showing the maximum amount of sulfiting agents which may be present in any finished product containing a sulfite labeled ingredient are available. When analytical data for ingredients or for the finished food product is used, the IIC will assure that the supporting data is forwarded to MPITS/SLD for evaluation.

C. Action will be taken according to which of the following conditions are found to exist:

CONDITION 1. Sulfiting agents are not declared on the label of any ingredient used in the product formulation. ACTION: No further action is required.

CONDITION 2. Sulfiting agents are declared on the label of one or more ingredients used in the product formulation. ACTION: IIC will review processor's calculations to determine maximum level as described in B above. If the calculated maximum sulfiting agent level in the finished food product is less than 10 ppm no further action is required. If the calculated maximum sulfiting agent level in the finished food product, or in a separable component, e.g., potatoes or apple cobbler in frozen dinners, is 10 ppm or greater the label of the finished product must declare the presence of the sulfiting agent in the manner prescribed by Policy Memo 094B or its successors.

Any question regarding this notice should be directed to the Regional Office.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

United States Department of Agriculture

Food Safety and Inspection Service

To: Branch Chiefs
Standards and Labeling Division

Policy Memo 094-B

DEC 17 1986

From: Margaret O'K. Glavin, Director
Standards and Labeling Division

Margaret O'K. Glavin

Subject: Sulfiting Agents in Meat and Poultry Food Products

This replaces Policy Memo 094-A and will become effective 6 months from date of publication or July 9, 1987, whichever is later.

ISSUE: Whether sulfiting agents present in sulfite labeled ingredients which are incorporated into meat and poultry food products need to be declared on the label of the finished product.

POLICY: The presence of sulfiting agents (sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite, and potassium metabisulfite) in or on sulfite labeled ingredients used in the preparation of meat or poultry food products must be declared on the label of the meat or poultry food product if the concentration of sulfiting agent(s) in the finished meat or poultry food product is 10 ppm or higher. However, some finished meat and poultry food products may be comprised of multiple separable components, e.g., potatoes or apple cobbler in a frozen dinner. For these products, if a separable component contains 10 ppm or more sulfiting agent(s), the sulfiting agent(s) must be declared even though the total product contains less than 10 ppm of sulfiting agent(s). When sulfiting agents are required to be declared under conditions described above, their declaration shall be according to the following:

(1) Sulfiting agents shall be declared by their specific name or as "sulfiting agent(s)."

(2) Declaration shall be in the ingredient statement in order of predominance or at the end of the ingredient statement with the statement "This Product Contains Sulfiting Agents" (or specific name(s)).

(3) When the total product contains less than 10 ppm, but a separable component contains 10 ppm or more, the sulfiting agent must be declared as part of the component according to (1) and (2) above.

RATIONALE: Sulfiting agents are not permitted as direct additives to meat or poultry food products. They may, however, be present in meat or poultry food products as the result of being present in ingredients which are used in formulating processed meat and poultry food products. Many consumers are sensitive to sulfiting agents and need to be made aware of their presence in food. The Food Safety and Inspection Service (FSIS) is requiring labeling of finished products which contain sulfiting agents so that consumers may determine the presence of sulfiting agents by reading labels rather than possibly undergoing their allergic response. These labeling requirements are similar to those required by the Food and Drug Administration (FDA) and will ensure common labeling of all food products containing sulfiting agents whether they are produced under the inspectional jurisdiction of FSIS or FDA.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 5-87 | 1/28/87

VOLUNTARY COMPLIANCE WITH CANNING REGULATIONS

On December 19, 1986, the Agency published comprehensive revisions to its regulations covering the packing of heat processed, shelf stable product in hermetically sealed containers. The revised regulations are located in the Friday, December 19, 1986, issue of the Federal Register (Vol. 51, No. 244, Part II). With two exceptions (i.e., recycling and reuse of container cooling water; and training of supervisors), the requirements in the revised regulations will become effective on June 19, 1987.

Because of the publicity surrounding the impending publication of these regulations, the Agency was contacted by several processors and industry organizations about the possibility of official establishments voluntarily complying with the regulations or parts thereof before the effective date. The Agency has determined that voluntary compliance is feasible and will approve any such request if it is judged that the establishment is in compliance with **all applicable requirements of the revised regulations.**

An establishment wishing to become subject to the revised regulations prior to June 19, 1987, should be advised to submit a written request to Mr. Bill F. Dennis, Director, Processed Products Inspection Division, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250. Immediately upon receipt, the appropriate FSIS field personnel will be informed and instructed to assess the requestor's operation to determine its compliance with the regulations.

Approvals and denials similarly will be provided in writing by the Regional Director, with an explanation of the reasons for the denial. Establishments should be advised to become familiar with the regulations and determine whether they are in compliance before seeking approval.



Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	**NOTICE EXPIRES:**	**OPI:**
All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., Science & Compliance Offices, TRA, ABB, R&E, AID, IFO	June 30, 1987	MPITS/PPID

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 10-87 | 2/17/87

CANCELLATION OF FSIS DIRECTIVE 11,230.1
DATED 1/7/87

Upon receipt of this issuance, FSIS Directive 11,230.1, dated 1/7/87, Use and Protection of Approved Water Systems, is cancelled. Further instruction/direction will be forthcoming in the near future.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plt Mgmt, T/A Plt Mgmt, Compliance Offices, Sci Offices, IFO, AID, R&E, TRA, ABB	8/1/87	MPITS/FESD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 15-87 | 2/26/87

Inhumane Handling of Calves

The purpose of this notice is to remind both establishment personnel and inspection service personnel of their joint responsibility to prevent inhumane practices that are not in compliance with MPI Regulations, section 313.30.

It has been brought to the attention of FSIS that there may be problems relating to the electrical stunning of small calves. Inspectors-in-Charge of calf slaughter establishments must immediately review the electrical stunning procedures to assure that small calves are being properly stunned and humanely handled. In establishments where small calves are found to appear conscious anytime during and through the shackling, sticking, and bleeding procedures, the electrical method of stunning must be stopped immediately. Another method of stunning that is in compliance with the humane slaughter regulations must be used.

Deputy Administrator
Meat and Poultry Inspection Operations

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All MPI Offices; T/A Inspectors, Plant Mgmt, T/A Plant Mgmt, Science & Compliance Offices, AID, IFO, R&E, ABB, TRA	3/1/88	MPITS/SISPD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 32-87 | 4-29-87

QUESTION AND ANSWER GUIDE #1 TO REVISED CANNING REGULATIONS

On December 19, 1986, FSIS published comprehensive revisions to the regulations covering the packing of heat processed, shelf-stable canned meat and poultry products in hermetically sealed containers. With the exception of the requirements pertaining to recycling and reuse of container cooling water and training for certain plant supervisors, the requirements in the revised regulations become effective on June 19, 1987.

Since publication of the final rule, several questions have been raised by FSIS personnel, processors and trade associations regarding the interpretation of certain requirements. The attached question and answer guide has been prepared in an effort to ensure uniform interpretation and application of the revised regulations.

Additional questions on the canning regulations should be directed, through appropriate channels, to:

USDA, FSIS, MPITS
Processed Products Inspection Division
Room 2159, South Building
14th & Independence Avenue, SW
Washington, DC 20250

Industry members should submit questions directly to the above address.

Charles E. Harrison for WSH
Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

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All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., Science Offices, Compliance Offices, TRA, ABB, R&E, AID, IFO	4-29-88	MPITS/PPID

FSIS NOTICE
ATTACHMENT

CANNING REGULATIONS

QUESTIONS AND ANSWERS #1

1. QUESTION: Are "pickled" products covered by the new regulations?

ANSWER: Many pickled products are considered "acidified low acid products" [as defined in section 318.300(b)] because they are formulated or treated to yield a finished product pH of 4.6 or lower. However, only those pickled products where the product or any covering liquid is heated and filled hot into containers or receive a heat treatment (e.g., pasteurization or pressure process) after the container is filled and sealed are considered amenable to these regulations. **Products that are "cold filled" and receive no further heat treatment are not considered as "canned product" [as defined in section 318.300 (d)] and are not covered by these regulations.**

2. QUESTION: Do "pickled" products require incubation?

ANSWER: Only those pickled items that meet the definition of an "acidified low acid product" as described under Answer 1 must be incubated as required by section 318.309(d)(1).

3. QUESTION: How are abnormal container incidents handled?

ANSWER: Whenever abnormals, such as swells or leakers **(but excluding abnormals resulting from obvious mechanical damage)** are found, at least the affected code lot shall be retained. The inspector-in-charge (IIC) will immediately contact the Microbiologist-in-Charge (MIC) at the appropriate FSIS Multidisciplinary Laboratory for instructions regarding the submission of samples. When contacting the MIC, the IIC should be prepared to provide the following information: type of product and label name; container type and dimensions; product net weight; product code and code breakdown; pack date; thermal processing system used; results of thermal process record review; where the abnormal containers were found; number of abnormals; location and size of the lot; and, any possible explanation for the abnormal condition. Also, the IIC should ask the MIC for instructions on the kind and number of samples to submit, sample preparation and packing, and shipping method. After the laboratory examines the product and container, the Canning Procedures Branch, PPID, will recommend product disposition actions which will be forwarded from MPIO Headquarters, through channels, to the IIC.

In TQC establishments or in establishments having a PQC program for handling abnormal container incidents, the IIC should ensure that all incidents are handled as stated in the TQC system manual or in the written PQC program.

4. QUESTION: How are thermal process deviations handled?

ANSWER: Establishments must handle process deviations as described in section 318.308. When deviations are identified in-process and handled per paragraph 318.308(d)(1)(i) or (ii), the IIC should ensure that the establishment has handled the incident properly. If, however, the establishment does not handle an in-process deviation per paragraph (d)(1)(i) or (ii), or the deviation is identified through record review [318.308(d)(2)], the affected product must be retained and the deviation evaluated by the establishment's processing authority. A copy of the written evaluation report [including the resultant sterilizing value (Fo)] along with a copy of all applicable processing records must be given to the IIC for forwarding (through channels) to the Canning Procedures Branch (CPB), PPID, MPITS. After reviewing the information, the CPB will provide recommended product disposition actions for the retained product to MPIO Headquarters for forwarding, through channels, to the IIC.

Please note, however, that in TQC establishments or in establishments having a PQC program for handling process deviations, the IIC should ensure that all incidents are handled as stated in the TQC system manual or in the written PQC program.

5. QUESTION: Is the IIC expected to request from the establishment all records concerning the development or determination of each process schedule as stated in section 318.302(b)(3)?

ANSWER: No. Such requests will originate from Washington Headquarters.

6. **QUESTION: When is the start of incubation timing for samples?**

ANSWER: Section 318.309(d)(1)(v) states that not less than 10 days (240 hours) are required for sample incubation. The beginning of this 10-day incubation period is the day the samples are placed in the incubator; there is no need to wait until the product reaches incubation temperature.

7. QUESTION: How are malfunctions in incubator temperature handled when the incubator is under USDA lock and key and the IIC is not available? [318.309(d)(1)(ii)]

ANSWER: The establishment and MPIO should develop a mutually agreeable plan for handling such situations that will still meet the intent of section 318.309(d)(1)(i) which states that incubator security is the responsibility of the Program. For example, an establishment could designate an employee, preferably one with QC duties, and then request the Area Supervisor to permit shared access. The request should clearly describe the measures to be taken so that the procedures will be fully understood by both establishment and MPI personnel.

8. QUESTION: If an establishment currently has approval (from the circuit supervisor or IIC) to ship product before the end of incubation, will the establishment be required [per section 318.309(d)(1)(viii)] to have written approval from the Area Supervisor as of June 18, 1987, to continue this privilege?

ANSWER: Yes. Currently approved establishments must seek and gain approval from the Area Supervisor to continue the privilege after June 18, 1987. Further, a firm's proposal will not be approved unless it adequately addresses the points stated in the regulations.

However, firms wishing to voluntarily comply with all of the applicable revised canning regulations before June 19, 1987, do not need to have approval from the Area Supervisor before June 19th. A current circuit or IIC approval will be considered meeting the intent of the regulations and not having Area Supervisor approval before June 19th will not be cause to deny a firm's request to voluntarily comply with the revised regulations.

9. QUESTION: **What actions should be taken if a temperature/time recording device does not agree within 15 minutes to the time of the day recorded on the corresponding written records?** [318.304(d)]

ANSWER: The intent of this requirement is to have absolute assurance that recorder chart tracings can be accurately matched to the corresponding written records. Minor exceptions to the time requirement are acceptable if, in the judgment of the IIC, the tracings and records can be correlated. However, more significant deviations should be brought to management's attention who, in turn, should take and document the appropriate corrective actions. With retort recorders, corrective actions may not be taken during a process cycle.

10. QUESTION: When will those sections of the current meat and poultry regulations that cite sections 318.11 and 381.149 ("old canning regulations") be amended to reflect the new canning regulations?

ANSWER: When a "Change Transmittal Sheet" is issued instructing you to insert the revised canning regulations and remove "old" sections 318.11 and 381.149 from your working copy of the Meat and Poultry Inspection Regulations, all citations to 318.11 and 381.149 will be amended to reference the "new" regulations.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 41-87 | 6-19-87

CORRECTION TO FSIS CHECKLIST 1-87 DATED 4/17/87

In the recent FSIS Checklist 1-87 dated 4/17/87, several program-related issuances were inadvertently cancelled. The following items are **current** and should **not** be deleted from the files:

ISSUANCE, NO AND DATE	SUBJECT
MPI Directive 918.1 12/10/73	Poultry Carcass Inspection Program
MPI Bulletin 619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program
MPI Bulletin 648 3/20/78	Sampling Method for Establishment not using the Online Plan for Ready-To-Cook Young Chickens
MPI Bulletin 784 8/5/74	Poultry Carcass Inspection Program Mature Chicken
MPI Bulletin 78-111 10/26/78	Reinspection of Poultry Necks and Giblets
MPI Bulletin 75-56 3/21/75	Poultry Carcass Inspection Program Turkeys
MPI Bulletin 79-42 5/7/79	Poultry Carcass Inspection Program Ducks
MPI Bulletin 79-72 7/11/79	Carcass Reinspection - Turkey
MPI Bulletin 80-4 1/29/80	Sampling Plan for Turkey Carcasses With Necks
MPI Bulletin 83-45 8/17/83	New AQL Tripe Inspection on Procedure

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., SCI Offices, Compliance Offices, TRA, ABB, TRA, R&E, AID

NOTICE EXPIRES: 9-19-87

OPI: PP/RDU

MPI Bulletin 83-54 11/1/83

Additional Information on the Tripe Inspection Program

MPI Manual Subpart 11-D

Carcass Reinspection

If there are any questions, please call the Regional Office.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 48-87 | 6-5-87

GUIDELINE ON USE OF BAND-TYPE CARCASS SPLITTING SAWS

This notice is to advise FSIS personnel on the sanitary use of band-type carcass splitting saws in official establishments.

FSIS has approved the use of several makes of carcass splitting saws using the band-type blade. These saws were accepted, however, with the provision that such saws include a water flush and anti-drip device. The water flush is trigger-activated by the operator and washes the blade and housing of the saw.

Due to some misunderstandings by all affected parties, the following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. If used prior to viscera inspection, the saw must be sanitized between each carcass with 180°F water.

2. If used after viscera inspection, the saw must be sanitized after cutting into an abscess or cutting a condemned carcass.

3. The water must not be activated while cutting the carcass. The water flush must be used between each carcass to flush and water-lubricate the saw.

4. Adequate sanitizing facilities properly shielded to prevent product splashing must be provided. This must include a hose with an adequate supply of 180°F water and a suitable rack or stand to prevent the saw from contacting the floor during cleaning and sanitizing.

FSIS will include these conditions of use in the MPI-2, Accepted Meat and Poultry Equipment, which will be designated shortly as FSIS Directive 11,220.1.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., Science Offices, Compliance Offices, TRA, ABB, R&E, AID	6-5-88	MPITS/FESD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 51-87 | 7-28-87

LABELING OF GROUND BEEF AND HAMBURGER AS "LEAN" OR "EXTRA LEAN"--EXTENSION OF EFFECTIVE DATE

The effective date of Policy Memo 070A, which was issued on March 31, 1986, is being extended. An extension is being granted only on the portion of the policy memo which deals with the labeling of ground beef and hamburger as "Lean" or "Extra Lean." This notice supersedes FSIS Notice 30-87 which extended the effective date to July 1, 1987.

Labeling Policy Memo 070A, which specifies that products labeled "lean" contain no more than 10 percent fat or if "extra lean" contain no more than 5 percent fat, will not apply to ground beef and hamburger until September 30, 1987.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., SCI Offices, Compliance Offices, TRA, ABB, R&E, AID	September 30, 1987	MPITS/SLD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 61-87 | 9-9-87

CHANGE IN COMPLETING OFFICIAL FORMS FOR IMPORT SAMPLES ANALYZED BY FSIS LABORATORIES

This notice is to inform FSIS import inspection personnel that effective 60 days from the date of this notice, the Field Service Laboratories (FSL) and Field Service Contract Laboratories (FSCL) will no longer check off certain blocks on official forms accompanying import samples submitted for food and residue analyses. FSL and FSCL personnel are not familiar with the history or circumstance of samples and, therefore, cannot determine compliance or followup action. Accordingly, FSLs and FSCLs shall discontinue checking the "compliance" or "action by inspector" blocks for the following forms:

FSIS Form 6000-1, Block 20 (See MPI Manual Part 20.10 and MPI Directive 917.3) (FSIS Form 6000-1 will be replaced by FSIS Form 10,000-2 at the next printing.)

FSIS Form 6200-1, Block 14 (See MPI Manual Part 20.9)

Numerical results and all other information reported will remain the same. Questions concerning result interpretation and laboratory methodology shall be directed **only** to the appropriate **Import District Manager**.

Patricia Stolfa

Deputy Administrator
International Programs

DISTRIBUTION:	**NOTICE EXPIRES:**	**OPI:**
All MPI Offices T/A Inspectors, Plant Mgt., T/A Plant Mgt., SCI Offices Compliance Offices, TRA, ABB, R&E, AID, IFO	September 9, 1988	SCI/FSLD

FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 70-87 | 10-15-87

LABELING OF MEAT AND POULTRY STICK ITEMS

This notice informs processors of meat and poultry stick items, such as jerky or sticks, that such items must be fully labeled as required by existing regulations (9 CFR Parts 317 and 381, Subpart N) if the products are to be sold individually at retail stores. Because meat and poultry stick items are usually sold individually as retail items in grocery stores, convenience stores and other similar businesses, each item must be labeled in accordance with the labeling provisions cited above. These provisions apply to both domestic and imported stick items.

Policy Memo 090 provides guidance on when certain immediate containers may be considered as protective coverings and would not need full labeling of the individual items; it does not apply to individual items intended for retail sale. The Policy Memo provides that individual stick item labeling is not required only in cases where the stick items are sold in fully labeled shipping or packaging containers which are then sold intact as a retail unit.

Processors not currently in compliance with these labeling requirements will be required to obtain approved labeling for their products within 6 months of the date of this notice.

Lester M. Crawford

Administrator

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices T/A Inspectors, T/A Plant Management, Plant Mgmt., Science Offices, Compliance Offices, TRA, ABB, R&E, AID	10-15-88	TS/SLD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS NOTICE | 75-87 | 10-30-87

SPECIAL ENTRIES REQUIRED FOR FSIS FORM 6600-4, IMPORT RESIDUE PROGRAM

The purpose of this notice is to cancel FSIS Notice 57-86, dated 10-9-86, which required special entries on FSIS Form 6600-4, Import Residue Program. FSIS Form 6600-4, Import Residue Program, which was referred to in FSIS Notice 57-86, has been replaced by FSIS Form 9770-2 dated 2/87. All previous copies of the old FSIS Form 6600-4 are obsolete and should not be used.

Administrator
Food Safety and Inspection Service

DISTRIBUTION:	NOTICE EXPIRES:	OPI:
All MPI Offices, T/A Inspectors, Plant Mgt., T/A Plant Mgt., Science Offices, Compliance Offices, TRA, ABB, R&E, AID, IFO	10-30-88	IP/IAD

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[X] AMENDMENT 1
[ ] OTHER

FSIS DIRECTIVE CROSS-UTILIZATION OF FEDERAL AND STATE EMPLOYEES	5110.4 Amend. 1	1/20/87

I. PRINCIPAL CHANGE

Attachment 2 has been amended to show new Federal hourly rates. The new rates went into effect January 4, 1987.

II. CANCELLATION

This transmittal is cancelled when contents have been incorporated into FSIS Directive 5110.4. For recordkeeping purposes, users may either retain or destroy this transmittal.

Deputy Administrator
Meat and Poultry Inspection Operations

FILING INSTRUCTIONS

Remove Old Pages	Insert New Pages
Attachment 2, page 1	Attachment 2, page 1

DISTRIBUTION: AM Offices; All MPI Offices; All Compliance Offices

OPI: MPIO-Resource Management and Analysis Staff

Hourly Rates for Cross-Utilization of Federal Employees in State-Inspected Plant

The Federal hourly rates listed below will be charged to States on a monthly billing cycle for the time Federal inspectors are utilized in State-inspected plants. These rates apply only to those States which have entered into agreements for more effective utilization of available State and Federal inspectors in meat and poultry inspection work.

Hours	Rates Effective 1/06/85	Rates Effective 01/04/87
Base	$18.60	$19.04
Overtime and Holiday	$21.72	$22.84

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☒ REVISION
☐ AMENDMENT
☐ OTHER

SIS DIRECTIVE - Review and Certification of State Meat and Poultry Inspection Programs	5720.2 Rev. 1	10-30-87

I. PURPOSE

This Directive transmits Revision 1 of FSIS Directive 5720.2.

II. CANCELLATION

Discontinue use of FSIS Directive 5720.2 dated 10/30/84.

III. BACKGROUND--PRINCIPAL CHANGES

The Federal Meat Inspection Act (FMIA) and the Poultry Products Inspection Act (PPIA) permit the Secretary of Agriculture to cooperate with a State in developing and administering an inspection program which is at least equal to the requirements contained in the Acts. If the State fails to maintain the inspection program, the Acts require the USDA to assume responsibility for the State program. USDA established a quarterly review and rating system to determine the "at least equal to" status of a State's program. This system focused on inspection activities at the plant level. This system served well in helping States develop and maintain an effective inspection program. However, the system is cumbersome, costly and no longer necessary in light of the sophistication of todays State inspection programs. This directive provides for a new comprehensive annual State certification program.

The new review system will measure activities outside of plants as well as in plants that will assure the State inspection program is at least equal to the requirements in the Acts. The system (1) defines nine items that are required of the State program, (2) requires the State to develop a plan of action for complying with the nine items and (3) establishes oversight activities for MPIO to ensure that the State program is maintained at least equal to the requirements in the Acts. This Directive outlines how this new review system will operate. It also establishes actions to be taken by MPIO in the event a review discloses the existence of a State inspected plant with operations that present a hazard to public health.

Administrator
Food Safety and Inspection Service

Attachment

NOTE: FSIS Directive 8110.2, referred to in this directive, has not yet been issued. However, it is currently being drafted and will be issued as soon as possible.

DISTRIBUTION: ALL EMPLOYEES, TRA, ABB **OPI:** Federal State Relations, MPIO

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

5720.2 Revision 1	10-30-87

REVIEW AND CERTIFICATION OF STATE MEAT AND POULTRY INSPECTION PROGRAMS

I. PURPOSE

This directive describes the policy and procedures for the annual oversight of State Meat and Poultry Inspection Programs and the policy and procedures for handling State plants which are endangering public health. This includes:

A. Procedures for verifying the State Performance Plan.

B. Procedures for determining the classification of State inspection programs.

C. Actions to take based on classification of a State program.

D. Sources to assure inter/intra regional correlation of program standards between the Federal and State inspection programs.

E. Sources for providing technical, advisory and training assistance.

F. Actions to take when a State plant is endangering public health.

II. CANCELLATION

Discontinue use of FSIS Directive 5720.2 dated 10/30/84.

III. REASON FOR REISSUANCE

To establish procedures for implementing the Agency's policy regarding State certification requirements.

IV. REFERENCES

A. Titles I, III and IV, and Section 23, Federal Meat Inspection Act; Sections 1-4, 5-10, and 12-22, Poultry Products Inspection Act.

B. Parts 303, 321, 331; Subpart R, Sections 381.10, 381.222, 381.223, 381.225, Meat and Poultry Inspection Regulations.

C. FSIS Directives 3300.1, 8070.1 and 8110.2.

DISTRIBUTION: ALL EMPLOYEES, TRA, ABB **OPI:** Federal State Relations, MPIO

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

FSIS	Food Safety and Inspection Service
FMIA	Federal Meat Inspection Act
PPIA	Poultry Products Inspection Act
MPI	Meat and Poultry Inspection
MPIO	Meat and Poultry Inspection Operations
OGC	Office of the General Counsel
FSR	Federal-State Relations
SPP	State Performance Plan
EEO	Equal Employment Opportunity

FSIS Form 5720-1	State Training Report
FSIS Form 5720-2	State Laboratory Activity Report
FSIS Form 5720-3	Compliance and Inplant Activity Report
FSIS Form 5720-4	State Establishment Profile
FSIS Form 5720-5	State Employment Report
FSIS Form 5720-6	State Slaughter Report
FSIS Form 5720-7	State Establishment Directory
FSIS Form 5720-8	State Review and Certification Summary

VI. POLICY

The FMIA and PPIA require that State Meat and Poultry Inspection Programs be at least equal to the requirements of these Acts by granting authority for the development, administration, and enforcement of the State meat and/or poultry inspection program. FSIS will conduct oversight activities to determine the at least equal to status of the States' inspection programs. These activities will be conducted annually or more frequently if necessary.

VII. DEFINITIONS

A. **State** means any State of the United States (including the Commonwealth of Puerto Rico) or organized Territory.

B. **Head of State Agency** refers to the person (Commissioner, Director, Secretary, Chairperson) who is in charge of the State Agency having jurisdiction for the meat and/or poultry program or to anyone who has been delegated authority to act on his/her behalf.

C. **State Program Director** refers to the person directly responsible for the State meat and/or poultry inspection program or anyone who has been delegated authority to act on his/her behalf.

D. **Regional Director; Deputy Administrator, MPIO; Assistant Deputy Administrator, Compliance Program; Director, FSR/MPIO** refer to the persons occupying the positions or to anyone who has been delegated authority to act on their behalf.

E. **Basic Items** are the requirements that are used to determine the classification of a State program.

F. **State Performance Plan** is a document which gives information regarding organization of the State inspection program and procedures that will be used to ensure that the State inspection program is at least equal to the requirements contained in the FMIA and the PPIA.

G. **Federal/State Cooperative Agreement** is a document which provides for cooperation with State agencies according to the provisions of Section 301 of the FMIA and Section 5 of the PPIA. Cooperative agreements may provide for advisory assistance, technical and laboratory assistance and training, and financial and other aid for administration of a State meat and/or poultry inspection program.

H. **Call Letter** is a written communication to an organization requesting specific information (i.e., due dates, guidelines, formats, etc.).

I. **Acts** means the FMIA and PPIA.

J. **Regulations** means the Federal Meat and Poultry Products Inspection Regulations (9 CFR 301 **et seq.**, and 381 **et seq.**).

K. **Verification Review** means a review conducted by State officials to prove that reviews performed by their personnel were accurately performed, that such reviews reported the true condition of the plant, and that any corrective actions were taken as necessary.

L. **Reviews** mean review activities which may include one or all phases of a State program ranging from reviews of records and reports to in-plant reviews.

VIII. RESPONSIBILITIES

A. The **Deputy Administrator, MPIO**, shall:

1. Approve/disapprove the SPP.

2. Provide for communication among FSIS, MPIO regional offices to promote uniformity in the application of this Directive.

3. Issue annual notification on the adequacy of the State program in meeting the at least equal to requirements of the FMIA and PPIA.

B. The **Deputy Administrators, FSIS; Assistant Deputy Administrator, Compliance Program;** and **Staff Directors of Information and Legislative Affairs, Policy and Planning Staff, Equal Opportunity and Civil Rights Staff,** and the **Review and Evaluation Staff,** shall provide:

1. Cooperation and coordination in the development of oversight activities in State inspection programs with FSR/MPIO.

2. Personnel to conduct oversight activities of State inspection program.

3. Pursuant to the Cooperative Agreement, technical, advisory and training assistance to State inspection programs.

4. Input to the Director, FSR/MPIO, concerning type and depth of oversight activities required and the classification of the State inspection program.

5. Uniform application of program standards between the Federal and State inspection programs.

C. The **Director**, FSR/MPIO, shall coordinate all FSIS activities involving State inspection programs and after consulting with other FSIS personnel shall review and recommend to the Deputy Administrator, MPIO, the:

1. Classification of State inspection program.

2. Approval/disapproval of SPP.

3. Type of oversight activity required.

4. Composition of the review team that will perform oversight activities of State inspection program.

D. The **Regional Director**, utilizing personnel located at the region, area, circuit and plant levels shall provide:

1. Pursuant to the Cooperative Agreement, technical, advisory and training assistance to State inspection programs within the region.

2. Counsel, as requested by the State, in preparing the SPP, call letter and other items.

3. Intra-regional communication to assure uniformity in the application of this Directive.

4. Personnel, as requested, to conduct oversight activities.

5. Input to the Director, FSR/MPIO, concerning operation of State program, type and depth of oversight activity required and the classification of the State inspection program.

E. The **Head of State Agency** having jurisdiction for the inspection program shall:

1. Prepare and submit the SPP to the Director, FSR/MPIO.

2. Prepare and submit updates as deemed necessary by the State, and/or required by the Deputy Administrator, MPIO, to the Director, FSR/MPIO.

3. Ensure that the SPP is adhered to and meets the Basic Items as described in Section X of this Directive.

4. Furnish information and reports as outlined in Attachment 3 or otherwise required by FSIS.

IX. STATE PERFORMANCE PLAN

A. **General.**

Each State that operates a meat or poultry inspection program must submit an SPP. The plan must describe how the State inspection system will meet the Federal requirements outlined in Section X of this Directive.

B. **State Performance Plan.**

1. **Content and Format.** Attachment 1 outlines the content and format requirements.

2. **Submission.** Submit 7 copies of the SPP, within 120 days after the States receive the final approved copy, and updates as follows:

a. Six copies to:
Director, Federal-State Relations
Meat and Poultry Inspection Operations
Food Safety and Inspection Service, USDA
Room 4865, South Building
Washington, DC 20250

b. One copy to the appropriate FSIS Regional Director.

C. **Reports.** Submit as required by Attachment 3 or as otherwise required by FSIS.

X. BASIC ITEMS FOR STATE MEAT AND POULTRY INSPECTION PROGRAMS

The following are the Basic Items for evaluating State meat and poultry inspection programs:

A. **Laws.** State law must be at least equal to the FMIA and PPIA by granting **authority** for the **development, administration** and **enforcement** of the State meat and/or poultry inspection program.

B. **Regulations.** The State inspection program must promulgate regulations at least equal to the Federal regulations.

C. **Funding and Financial Accountability.** The State must appropriate funds commensurate to that provided by the USDA as specified by the Cooperative Agreement. Follow fiscal guidelines as contained in FSIS Directive 3300.1 and budgetary requirements as contained in the annual FSIS call letter.

D. **Resource Management.** The State shall maintain records and information and outline procedures used to determine the level and type of resources required in the following areas:

1. **Staffing.** Have enough employees to carry out the responsibilities assigned to all organizational levels, units and functions.

2. **Training.** Either provide to, or secure for employees, required technical, professional, administrative, supervisory, and managerial training, sufficient to assure that a competent and productive workforce is maintained.

3. **Program Operations.** Maintain records and reports that explain the full range of the activities and administration of the State inspection program.

E. **Facilities and Equipment.** The State must have a system to review and approve blueprints for new construction or remodeled facilities, and for equipment, which is at least equal to the USDA standards.

F. **Labels and Standards.** The State must have a system for approving labels to assure accurate labeling of all products at least equal to USDA standards and developing accurate labeling for new or specialty items not covered by USDA standards.

G. **In-plant Reviews/Enforcement.**

1. The State must have a system of in-plant reviews to assure slaughtering and processing inspection activities are conducted in accordance with USDA requirements. The **Review and Evaluation Glossary** and **Format** are in FSIS Directive 8110.2 and should be used as a guide.

2. The State must have a system comparable to USDA requirements for monitoring plants which are exempt from inspection requirements.

3. The State must have an enforcement system which will detect violations, investigate and enforce State meat and poultry laws. Enforcement includes all activities to correct deficiencies in and out of plants.

H. **Specialty Programs.** The State must have an adequate residue monitoring and control program. Also the State must have programs (PFF, species determination, etc.) which may be addressed through participation in the current USDA program or by developing and conducting its own specialty programs that are at least equal to USDA requirements.

I. **Laboratories.** The State must utilize laboratories with testing capabilities that obtain results comparable to FSIS laboratory performance standards. These capabilities must be for testing to determine wholesomeness and product compliance and include the disciplines of chemistry, microbiology and pathology. Such laboratories may be:

1. State Laboratories

2. Private Laboratories (including laboratories accredited by FSIS).

3. USDA Laboratories.

State and private laboratories must be FSIS accredited or participate in the check sample program conducted by FSIS or other chemistry discipline check sample programs which may be approved by FSIS.

XI. OVERSIGHT ACTIVITIES OF STATE INSPECTION PROGRAMS

A. **General.** FSIS will conduct oversight activities to verify that the State inspection programs are in compliance with the 9 Basic Items. These activities will be conducted at least annually or more frequently if necessary. The Compliance and Science Programs and the Budget and Finance Division will use review procedures contained in their respective directives. The number of reviews scheduled each year and the reporting of the reviews will be in accordance with their directives. Reports of the review findings going to the States will be sent to the Director, FSR, for clearance and will be signed by the Deputy Administrator, MPIO. (See Attachment 4).

1. MPIO will conduct a comprehensive review of each State inspection program within 3 years of implementation of this Directive. Subsequent comprehensive reviews will be conducted on multi year intervals based on the last report assessment (Attachment 5). A letter will be sent to the States annually advising them of the schedule for the comprehensive reviews to be conducted during the fiscal year. The comprehensive review will cover all Basic Items required to meet at least equal to certification and ensure that the State is following the procedures contained in the approved SPP.

2. Special reviews will be scheduled, as needed, based on knowledge gained from the SPP, reports, and other information concerning the operations of a State's program.

B. **Oversight Strategies.**

FSIS will employ three strategies for conducting oversight reviews:

1. **Strategy 1.** The review of the State Performance Plan, related reports, and information derived from various sources.

2. **Strategy 2.** Strategy 1 and the results of a special review of the State's inspection program.

3. **Strategy 3.** Strategy 1 and the results of a comprehensive review of a State's overall inspection program.

C. **Review Teams.**

1. The **Comprehensive Review Team** will be composed of persons (Washington and Region) who can adequately determine if the State inspection program is or is not meeting the 9 Basic Items. The members will come from Regional Operation, Compliance, Budget and Finance, and Science. One of the members will be designated as the team leader.

2. The **Special Review Team** will be composed of persons (Washington and Region) qualified to evaluate a specific aspect of the State inspection program. If the team is composed of more than one member, one of the members will be designated as the team leader.

D. **Review Procedures.**

Reviews will be conducted using a variety of methods for data collection and evaluation. Details for reviews are found in Attachment 4, but in general, the following for each review strategy will apply.

1. Oversight strategy 1 will be done in the Washington office.

2. Oversight strategy 2 will utilize the parts of paragraph D, 3, a, b, c, or d, and Attachment 4 which are necessary to accomplish the purpose for the special review.

3. Oversight strategy 3 will include:

a. Review of program and administrative records and reports maintained at the State level.

b. Interviews with State headquarters and field personnel.

c. On-site reviews of plant conditions and inspection controls. These reviews are performed to ensure validity of the State plant review and enforcement system.

d. On-site review of laboratory; compliance and enforcement; and financial procedures, reports and records.

E. **Classification Criteria.** The following categories will be used as criteria to determine the status of a State inspection program. Categories are differentiated from one another on the basis of risk to public health and/or repeated failure on the part of the State to take corrective actions as outlined by the SPP.

Category 1 - Acceptable
Category 2 - Acceptable with Minor Variations
Category 3 - Acceptable with Significant Variations
Category 4 - Unacceptable

F. **Actions.** Oversight team will hold an exit conference with State officials to discuss review findings. The State will respond, in writing, to the Director, FSR/MPIO, regarding the contents of the exit conference. The response should include comments, actions taken, and actions planned within 30 days of the final exit report if any adverse findings are found. Upon completion of the review, the oversight team will submit its report, FSIS Form 5720-8, to the Director, FSR/MPIO (see Attachment 4). The Deputy Administrator, MPIO, will issue a report of findings and classification status to the State.

1. **Acceptable.** No action necessary.

2. **Acceptable with Minor Variations.** State officials must take corrective action.

3. **Acceptable with Significant Variations.** State officials must initiate immediate corrective action. An action plan to prevent recurrence must be submitted within 30 days after receiving the final report, unless previously addressed in the exit response. Progress and completion reports are also required. After another review, if the State program remains in this category, further action will be dictated by subsequent investigation and evaluation.

4. **Unacceptable.** Immediate corrective action is required by the State. An action plan to prevent recurrence must be submitted within 30 days after receiving the final report, unless previously addressed in the exit response by the State. Progress and completion reports are required. After another review:

a. If deficiencies in the State programs are **not** being corrected in a satisfactory manner or timeframe, the Deputy Administrator, MPIO, will determine when to take action to designate the State for Federal inspection.

b. If original deficiencies have been corrected, but other deficiencies are found causing the program to remain in this classification, further action will be dictated by subsequent investigation and evaluation.

When it is determined that the State fails to maintain an inspection program at least equal to the requirements in the FMIA and the PPIA, action will be taken to designate the State for Federal inspection in accordance with Section 301(c)(1) and/or Section 5(c)(1) of these Acts.

XII. PLANTS ENDANGERING PUBLIC HEALTH

In the course of its State oversight activities, FSIS may become aware of plants which are endangering public health. Criteria and procedures for designating plants with operations which are endangering public health and disposal of product from such plants are found in Sections 331.5 and 381.225 of the Federal Meat and Poultry Inspection Regulations.

Administrator
Food Safety and Inspection Service

Attachments

1 State Performance Plan
2 Cover Letter Transmitting SPP
3 Reports
4 Review Procedures
5 Scheduling Comprehensive Reviews of State Inspection Programs

STATE PERFORMANCE PLAN

I. SUBMISSION OF STATE PERFORMANCE PLAN

Any State wishing to maintain a State meat and/or poultry inspection program **must** submit an SPP to the Deputy Administrator, MPIO/FSIS, for approval and follow-up with revisions as necessary. In the SPP a State **must** address the 9 Basic Items outlined in Section X of this Directive.

Each SPP **must** be submitted with a transmittal cover sheet using the format described in Attachment 2.

II. SUGGESTED FORMAT FOR STATE PERFORMANCE PLAN

A. **Laws.**

1. Identify Titles, Chapters and Sections of the State laws which are applicable to the inspection program.

2. If the laws have **not** been previously approved by USDA, a copy should be submitted with the SPP for approval.

B. **Regulations.**

1. Identify Titles, Chapters and Sections of the State regulations which are applicable to the inspection program.

2. If the Regulations have **not** been previously approved by USDA, a copy should be submitted with the SPP for approval.

C. **Funding and Financial Accountability.** As required by the Cooperative Agreement and as outlined in FSIS Directive 3300.1:

1. Submit the Federal budget request(s) to FSIS.

2. Describe the State budget process. Include dates and the current status of State funding.

3. Describe the **procedures** for maintaining accountability of the receipt and expenditure of **Federal** funds for MPI.

4. Describe the **procedures** for maintaining accountability of the receipt and expenditure of **State** funds for MPI.

5. Describe the audit process used.

D. **Resource Management.**

1. **Staffing.**

a. Describe the organizational structure. (If necessary, include organizational chart to clarify.)

b. Describe the staffing patterns, positions, position titles and minimum qualifications for the **field** for each geographical jurisdiction. (List and identify personnel assigned to compliance and enforcement activities.)

c. Describe the staffing patterns, positions, position titles and minimum qualifications for **headquarters office.** (List and identify personnel assigned to compliance activities.)

2. **Training.** Describe the **duration, frequency, mode** and **type of training resources** for each of the following categories.

a. Newly Hired Personnel.

b. Supervisors.

c. Staff and Professional Development.

d. Continuing Education Programs.

3. **Program Operations.** Describe records to report on the operation and administration of State inspection program that are not provided for elsewhere in the plan. (Example: What information is available to describe the activities, accomplishments and goals of the program?)

E. **Facilities and Equipment.**

1. Identify staff position(s) responsible for approving the facilities and equipment program.

2. Describe the standards and procedural requirements for facility, equipment and blueprint approval.

3. Identify what organizational levels review and/or approve the equipment and blueprints.

4. Describe any variations to the USDA Handbook 570, "U.S. Inspected Meat and Poultry Packing Plants, A Guide to Construction and Layout" and the "Accepted Meat and Poultry Equipment Book".

5. Describe the recordkeeping system used for equipment and blueprint approval.

F. **Labels and Standards.**

1. Identify staff position(s) responsible for approving labels.

2. Describe the system used for approval, control and maintenance of labels.

3. Describe the system used for development and maintenance of meat and poultry standards.

4. Describe any exceptions from FSIS label approval system and the published standards.

5. Describe the State program controls of official and/or restricted devices.

G. **In-Plant Review/Enforcement.**

1. **In-Plant Review.**

a. **Format.** Describe any exceptions or modifications to the **Review and Evaluation Glossary** and **Format** as outlined in FSIS Directive 8110.2.

b. **System.**

(1) Identify, by position and title, who is responsible for selecting, scheduling, and correlating State plant reviews.

(2) Identify positions within the State program that are responsible for conducting State in-plant reviews.

(3) Indicate the frequency that each official State plant will be reviewed.

(4) Describe the internal program used to ensure the validity of official State plant reviews.

(5) Describe the recordkeeping system used for official State plants and verification reviews.

(6) Describe the system for monitoring State plants which are exempt from inspection requirements.

c. **Follow-up and Corrective Action.**

(1) Describe the procedures used for follow-up and corrective action.

(2) Identify the levels of the organization responsible for the follow-up action.

2. **Enforcement Activities**

a. Describe the organization of compliance activities such as surveillance, evaluation, investigation, and enforcement duties which are not assigned exclusively to inplant or administrative personnel.

b. Describe any exceptions or modifications to the current Federal Enforcement Program as described in FSIS Directive 8070.1.

c. Describe the recordkeeping system used for the State Enforcement Program if not described elsewhere.

d. Describe the system used to respond to meat and poultry in distribution which are found to be in noncompliance if not described elsewhere.

H. Specialty Programs.

1. Describe system used for approving and monitoring each specialty program, such as residue and PFF.

2. List any exceptions or additions to the "List of Proprietary Substances and Nonfood Compounds" used in meat or poultry plants.

3. Identify any on-site tests used for disposition of carcasses and/or product.

I. **Laboratories** (Chemical/Microbiological/Pathological).

1. **Analyses.**

a. Indicate the name, address and type of laboratory conducting the analyses.

b. Describe the types of analyses conducted.

c. Describe the methodology used, and if not available through publication, submit a copy for review.

d. Describe the Quality Assurance Program that the laboratories use for each type of analysis and procedures used for taking corrective action (FSIS check sample, etc.). (Example: How does the State ensure that laboratory personnel are running tests correctly and what actions are taken to correct deficiencies?)

2. Describe the recordkeeping system used by the laboratory.

3. Describe procedures used for controlling program or compliance samples that may result in litigation.

TRANSMITTAL COVER LETTER

(Date)

_____, Director
Federal-State Relations, MPIO
Food Safety and Inspection Service, USDA
Room ____, ____ Building
Washington, DC 20250

Dear Mr./Dr. _____:

Enclosed is the State Performance Plan for (State).

1. **Agency**

   The inspection program is under the (State) Department of (Agency).

2. **Staff Composition**

   List titles, names, addresses and telephone numbers for officials responsible for the administration of the State inspection program (i.e., Head of State Agency, Director).

3. **Administrative Contact for (State)**

   List title, name, address and telephone number for contact regarding the Cooperative Meat and Poultry Inspection Program.

4. **Date**

   If revisions are submitted, list all revision dates in addition to the original date the SPP was approved.

Sincerely,

_____

_____
Enclosure(s)

STATE REPORTING REQUIREMENTS

I. ANNUAL REPORT OF PROGRAM PERFORMANCE

A. Heads of the State agency shall submit an annual report detailing program activities during the last Federal fiscal year. The report shall contain information regarding the activities performed and other data to demonstrate the SSP is effective in meeting the standards set by the 9 Basic Items defined in Section X of this Directive and the State is maintaining an inspection program at least equal to the requirements in the FMIA and the PPIA. Forms contained in this Attachment may be used to provide the information whenever possible and appropriate. The report should describe any outstanding achievements by the program. The Head of the State Agency shall make a statement that in his/her opinion the program is or is not at least equal to the requirements in the FMIA and PPIA.

B. The report shall be submitted by October 15 of each year.

II. PERIODIC REPORTING REQUIREMENTS

A. **Annual**. FSIS Forms 5720-1 (Training), 5720-2 (Laboratory), and 5720-3 (Compliance and In-Plant Activities).

B. **Semi-annual**. FSIS Form 5720-4 (State Establishment Profile) containing information on the establishment profile, exempt plants and pounds of production.

C. **Quarterly**. FSIS Forms 5720-5 (Employment) and 5720-6 (Slaughter Report).

D. **Special**.

1. FSIS Form 5720-7 (Establishment Directory) is to be submitted once and updated at least quarterly.

2. Financial Accountability. States shall submit financial and related information as required by FSIS Directive 3300.1.

III. OTHER REPORTING REQUIREMENTS

FSIS may require additional reports or modification of the periodic reports covering operation and administration of State inspection programs as deemed necessary.

IV. SUBMISSION OF REPORTS AND INFORMATION

Submit reports and information as required herein, unless otherwise specified, to:

Director, Federal-State Relations, MPIO
Food Safety and Inspection Service
U.S. Department of Agriculture
Room 4865, South Building
Washington, D.C. 20250

STATE NAME

STATE TRAINING REPORT

FEDERAL FISCAL YEAR

SEND TO: Federal State Relations Staff

SOURCE		NUMBER OF EMPLOYEES TRAINED	HOURS OF TRAINING BY MODE			
			CLASSROOM	ON THE JOB	CORRESPONDENCE	TOTAL
SLAUGHTER	Federal					
	State					
	Other					
	TOTAL					
PROCESSING	Federal					
	State					
	Other					
	TOTAL					
SUPERVISORY	Federal					
	State					
	Other					
	TOTAL					
COMPLIANCE	Federal					
	State					
	Other					
	TOTAL					
OTHER	Federal					
	State					
	Other					
	TOTAL					

SAMPLE

REMARKS

SIGNATURE OF STATE DIRECTOR

DATE

FSIS FORM 5720-1 (12/86)

USDA - FSIS

STATE LABORATORY ACTIVITY REPORT

SEND TO: Federal State Relations Staff

STATE NAME

FEDERAL FISCAL YEAR

LABORATORY ACTIVITY *(Specify type of tests done)*

	Type of Tests done Inplant:	NUMBER OF SAMPLES	NUMBER OF DETERMINATIONS	ACTIONABLE FINDINGS
I. CHEMISTRY				
	TOTAL			
	Type of Tests done by Laboratory :			
	Fat			
	Moisture			
	Salt			
	Protein			
	TOTAL			
	Other type of Tests done by Laboratory:			
	TOTAL			

	Type of Tests done Inplant:	NUMBER OF SAMPLES	NUMBER OF DETERMINATIONS	ACTIONABLE FINDINGS
II. MICROBIOLOGY				
	TOTAL			
	Type of Tests done by Laboratory:			
	TOTAL			
III. PATHOLOGY	Type of Tests done:			
	TOTAL			

SAMPLE

REMARKS:

SIGNATURE OF STATE DIRECTOR

DATE

FSIS FORM 5720-2 (12/86)

USDA - FSIS

COMPLIANCE AND INPLANT ACTIVITY REPORT

SEND TO: Federal State Relations Staff

STATE NAME	FEDERAL FISCAL YEAR

COMPLIANCE ACTIVITIES	NUMBER OF ACTIVITIES
Planned Compliance Reviews	
Random Reviews	
Consumer Complaints	
Letters of Warning	
Hearings	
Court Actions/Prosecutions	
Evaluation Incident Reports	
FMIA/PPIA Violation Cases	
Personal Contacts	
Registrations of Meat and or Poultry Handlers	
Miscellaneous Actions/Special Projects *(Please itemize)*:	

DETENTIONS	NUMBER/OR POUNDS	LABORATORY *(Compliance Only)*	NUMBER
Number of Dententions		Number of Samples	
Pounds of Product Detained		Number of Determinations	
Pounds of Product Released		Number Out of Compliance	
Pounds of Product Condemned			
Pounds of Product Voluntarily Destroyed			

INPLANT ACTIVITY

1. NUMBER OF REVIEWS CONDUCTED BY FIRST LINE OR FIELD SUPERVISORS:	2. NUMBER OF VERIFICATION REVIEWS CONDUCTED BY SUPERVISORS FROM HEADQUARTERS OFFICE:
3. NUMBER OF PLANTS WITH UNACCEPTABLE CONDITIONS:	4. NUMBER OF PLANTS FOUND UNACCEPTABLE:
5. NUMBER OF PLANTS STILL NOT IN COMPLIANCE BY THE END OF REPORTING PERIOD:	6. NUMBER OF PLANTS IN AN IRE OR SIMILAR STATUS:

SIGNATURE OF STATE DIRECTOR	DATE

FSIS FORM 5720-3 (12/86) USDA - FSIS

SAMPLE

STATE ESTABLISHMENT PROFILE

SEND TO: Federal State Relations Staff

STATE NAME	FEDERAL FISCAL YEAR	CHECK ONE
		☐ October 1 — March 31 ☐ April 1 — September 30

I. NUMBER OF OFFICIAL PLANTS UNDER INSPECTION

NUMBER OF PLANTS WITH:	SLAUGHTER					
	STATE INSPECTION			TALMADGE AIKEN PLANTS		
	MEAT	POULTRY	COMBINATION	MEAT	POULTRY	COMBINATION
Less than 1 inspector						
1 inspector						
More than 1 inspector						
TOTAL						

	PROCESSING					
Less than 1 inspector						
1 inspector						
More than 1 inspector						
TOTAL						

	COMBINATION SLAUGHTER/PROCESSING					
Less than 1 inspector						
1 inspector						
More than 1 inspector						
TOTAL						
GRAND TOTAL (Add shaded subtotals for Grand Total)						

II. NUMBER OF EXEMPT PLANTS

TYPE	SLAUGHTER	PROCESSING	COMBINATION
Meat			
Poultry			
Combination			
TOTAL			

III. POUNDS OF PRODUCT INSPECTED (in thousands)

PRODUCT	STATE INSPECTED			TALMADGE AIKEN PLANTS		
	MEAT	POULTRY	TOTAL	MEAT	POULTRY	TOTAL
Processing						
Slaughter						

SIGNATURE OF STATE DIRECTOR | DATE

FSIS FORM 5720-4 (11/86) USE REVERSE FOR ADDITIONAL COMMENTS: USDA - FSIS

STATE EMPLOYMENT REPORT *SEND TO: Federal State Relations Staff*		STATE NAME	QUARTER ENDING: ☐ Dec. 31 ☐ March 31 ☐ June 30 ☐ Sept. 30	
POSITIONS		FULL-TIME	PART-TIME *(Full-Time Equivalent)*	TOTAL
HEADQUARTERS	Veterinarians			
	Food Inspectors			
	Compliance			
	Laboratory			
	Administrative/Clerical			
	Other			
	SUB-TOTAL			
FIELD	REGIONAL/AREA/DISTRICT/CIRCUIT OFFICES: Veterinarians			
	Food Inspectors			
	Compliance			
	Laboratory			
	Administrative/Clerical			
	Other			
	SUB-TOTAL			
	INPLANT: Veterinarians			
	Food Inspectors			
	Administrative/Clerical			
	Other			
	SUB-TOTAL			
TOTAL VETERINARIANS				
TOTAL FOOD INSPECTORS				
TOTAL COMPLIANCE				
TOTAL LABORATORY				
TOTAL ADMINISTRATIVE/CLERICAL				
TOTAL OTHER				
GRAND TOTAL				
POSITIONS IN BUDGET:		POSITIONS VACANT:	FULL-TIME EQUIVALENT STAFF YEARS INVOLVED IN TA PLANTS:	
SIGNATURE OF STATE DIRECTOR				DATE

FSIS FORM 5720-5 (12/86) USDA - FSIS

SAMPLE

STATE SLAUGHTER REPORT

SEND TO: Federal State Relations Staff

1. REGION NAME — Code
2. AREA NAME — Code
3. STATE NAME — Code
4. QUARTER REPORTING (✓ one)
☐ Dec. 31 ☐ June 30
☐ March 31 ☐ Sept. 30

SPECIES CODE (Refer to the species code and enter the appropriate code below)

Report Actual Number Slaughtered

01 = Horse	14 = Heifer	40 = Goat
11 = Bull	20 = Calf	51 = Market Swine
12 = Steer	31 = Mature Sheep	52 = Boar
13 = Cow	32 = Lamb	53 = Sow

Report the Number Slaughtered in Units of 1000

61 = Young Chicken	73 = Mature Turkey
83 = Mature Chicken	81 = Duck
71 = Fryer Roaster	82 = Geese
72 = Young Turkey	91 = Rabbit

5. MONTH — Code	6. MONTH — Code	7. MONTH — Code	8. REMARKS

SPECIES CODE A	NO. SLAUGHTERED B	SPECIES CODE A	NO. SLAUGHTERED B	SPECIES CODE A	NO. SLAUGHTERED B

SAMPLE

9. SIGNATURE

10. DATE SIGNED

FSIS FORM 9720-6 (12/86) REPLACES FSIS FORM 6600-1 (3/83), WHICH MAY BE USED UNTIL EXHAUSTED. USDA - FSIS

STATE ESTABLISHMENT DIRECTORY

STATE NAME

PAGE ___ OF ___

INSTRUCTIONS: This form may be used or substituted by a state form, with at least information required herein. Updates showing deletions, additions or changes between official and custom are to be submitted at least quarterly

SEND TO: Federal State Relations Staff

STATE ESTABLISHMENT NUMBER	NAME	ADDRESS	OFFICIAL (name to appear on labels)	CUSTOM

SAMPLE

FSIS FORM 5720-7 (12/86)

USDA - FSIS

OVERSIGHT ACTIVITY - REVIEW PROCEDURES

I. PURPOSE OF THE REVIEW ACTIVITY

To ensure that the SPP is being followed and is effective, and that the State is maintaining a program at least equal to the requirements in the FMIA and PPIA and MPI Regulations, the reviews will be made to:

A. Determine findings and actions of State personnel.

B. Determine if actions were correct, appropriate and corrected the problem.

C. Determine if State is following procedures contained in the SPP.

II. REVIEW OF RECORDS AND REPORTS IN ADDITION TO SPP

In addition to the SPP, reviewers conducting reviews of records and reports will evaluate:

A. **Routine Operations.**

1. **Laws.** Determine that they are current and updated. If reviewer is in doubt, submit copies to Director, FSR, for review and consultation with OGC.

2. **Regulation.** Determine that they are current and updated. If reviewer is in doubt, submit copies to Director, FSR, for review and consultation with OGC.

3. **Funding.** Ensure adequate budgeting.

4. **Resource Management.** Ensure staffing, training, financing, operational evaluations and reviews, policy formulation, procurement, enforcement and regulatory actions, and EEO are adequate.

5. **Facilities and Equipment.** Determine that blueprint and equipment submittals are properly approved and maintained.

6. **Labels and Standards.** Determine that labels and product standards are properly approved and maintained.

7. **Inplant Review/Enforcement.** Determine that slaughter and processing procedures, sanitation, plant improvement plan, laboratory sample system and results, reviews (routine, supervisory, and verification) follow-up of corrective actions, and enforcement activity are adequate.

8. **Specialty Programs.** Determine the adequacy of sample results, and determine that action to correct deficiencies is appropriate.

9. **Laboratory.** Determine that the laboratory has proper control of samples and quality control results, and that actions to correct deficiencies are appropriate.

B. **Reports Required by FSIS.** See Attachment III.

III. REVIEW OF PLANT OPERATIONS

A. **Plant Records.**

1. The type of records to be reviewed will depend upon the purpose of the review. The number of official plant's records to sample for review depends on the number of inspected plants in a State as shown in the following chart.

Plant Records to Sample Based on the Number of Official Plants in the State

No. of Official Plants	No. of Plant Records to Sample
10 or Less	All
11	10
12	11
13	12
14-15	13
16-17	14
18-19	15
20-22	16
23-25	17
26-28	18
29-32	19
33-38	20
39-44	21
45-53	22
54-64	23
65-81	24
82-107	25
108-150	26
151-260	27
261-770	28
Over 770	29

2. Select the indicated number of plants **randomly** from a list of all official plants. In addition, **randomly** select and review the records of at least one custom-exempt plant. All records must be acceptable to FSIS. If not, contact the Director, FSR/MPIO.

3. After consulting with the Director, FSR/MPIO, additional plants may be selected based on the results of the review of records from randomly selected plants or on other information available to the reviewer. These plants need not be randomly selected and the results will be evaluated separately.

B. **Plant Visits.**

1. Visits to plants will be to ensure compliance with the SPP and that the plant records reviewed in Section III, A of this Attachment accurately depict the conditions and operations of the plant. Such reviews will also be used to verify the adequacy of State inplant reviews and enforcement activities.

2. The plants that will be visited will be randomly selected from those plants in Section III, A. The number of plants to visit for on-site reviews depends on the number of inspected plants in a State as shown in the following chart. Findings in all plants must be acceptable to FSIS. If not, contact the Director, FSR/MPIO.

Plants to Review Based on the Number of Official Plants in the State

No. of Official Plants	No. of Plants to Review
1 - 5	All
6 - 100	6
101 - 200	7
201 - 300	8
301 - 400	9
401 & Above	10

3. After consulting with the Director, FSR/MPIO, additional plants can be selected based on the results of the plant reviews or on other information available to the reviewer. These plants need not be randomly selected and the results will be evaluated separately. **In addition to the official plants, at least one custom-exempt plant will be reviewed.**

IV. REVIEW FORMAT

A. Compliance Program, Budget and Finance Division, and Chemistry Division reviewers will follow the review procedures and formats established by their respective programs.

B. MPIO reviewers will use FSIS Form 8110-2 and Glossary to check procedures and processes normally only observable at the plant level (Product Preparation, Marks of Inspection, Finished Product Analysis, etc.).

C. Upon completion of the review, the oversight review team will submit its report (FSIS Form 5720-8, attached) to the Director, FSR/MPIO, along with any documentation.

STATE REVIEW AND CERTIFICATION SUMMARY

STATE NAME

SEND TO: Federal State Relations Staff

	YES	NO
1. LAWS – APPROVED	☐	☐
2. REGULATIONS – APPROVED.	☐	☐
3. FUNDING AND FINANCIAL ACCOUNTABILITY		
a. Sufficient	☐	☐
b. Guidelines in FSIS Directive 3300.1 Being Followed	☐	☐
4. RESOURCE MANAGEMENT		
a. Adequate Procedures for Allotting Resources	☐	☐
Staffing		
b. Organizational Structure is Accurate	☐	☐
c. Field Staffing Pattern is Being Followed and is Adequate.	☐	☐
d. Headquarters Staffing Pattern is Being Followed and is Adequate	☐	☐
Training		
e. Adequate Training for Duties and Position of Employees.	☐	☐
f. Competent and Productive Workforce is Maintained	☐	☐
Program Operations		
g. Records Describing Program Activities are Being Maintained and Available	☐	☐
5. FACILITIES AND EQUIPMENT		
a. Active Program to Update Facilities and Equipment	☐	☐
b. Positions Responsible for Approving are Accurately Identified and Adequate	☐	☐
c. Standards and Approval Process are Accurately Described and Adequate	☐	☐
d. Review Process is Accurately Described and Adequate	☐	☐
e. Variations to Federal Process are Accurately Described and Program is Comparable	☐	☐
f. Recordkeeping is Accurately Described and Adequate	☐	☐
6. LABEL AND STANDARDS		
a. Positions Responsible for Approving Labels and Standards Accurately Identified and Adequate	☐	☐
b. Systems for Approving, Controlling and Maintaining Labels are Accurately Described and Adequate	☐	☐
c. System for Developing and Maintaining Standards is Accurately Described and Adequate	☐	☐
d. Variations from FSIS Label Approval System are Accurately Described and Program is Comparable	☐	☐
e. Program for Control of Official and/or Restricted Devices is Accurately Described and Adequate	☐	☐

7. IN-PLANT REVIEWS/ENFORCEMENT	YES	NO
a. Any Variation to Federal Format is Accurately Described	☐	☐
b. The Format is Comparable	☐	☐
c. Positions Responsible for Selecting, Scheduling and Correlating Plant Reviews are Accurately Identified	☐	☐
d. Positions Responsible for Conducting In-plant Reviews are Accurately Identified	☐	☐
e. Described Review Frequency is Being Followed and is Adequate	☐	☐
f. Program to Ensure Validity of Plant Reviews is Accurately Described and Adequate	☐	☐
g. Recordkeeping System for Reviews is Accurately Described and Adequate	☐	☐
h. Procedures for Follow-up and Corrective Action is Accurately Described and Adequate	☐	☐
i. Levels of Organization Responsible for Follow-up Action are Accurately Identified and Adequate	☐	☐
j. Enforcement Plan for Noncompliance Within the Plant is Accurately Described and Adequate	☐	☐
k. Description of In-Plant Enforcement System is Accurate and Adequate	☐	☐
Custom-Exempt		
l. System for Monitoring Custom-Exempt Activities is Accurately Described and Adequate	☐	☐
Outside of Plant Enforcement		
m. Variations to FSIS Directive 8070.1 are Accurately Described and Program is Comparable	☐	☐
n. Variations to Federal Enforcement Program are Accurately Described and Program is Comparable	☐	☐
o. Recordkeeping System is Accurately Described and Adequate	☐	☐
p. System to Respond to Product in Commerce is Accurately Described and Adequate	☐	☐
q. Outside of Plant Enforcement System is Accurately Described and is Adequate	☐	☐
8. SPECIALTY PROGRAMS		
a. System for Approving and Monitoring Specialty Program is Accurately Described and Adequate	☐	☐
b. Variations to the "List of Proprietary Substances and Non Food Compounds" is Accurately Described and Program is Comparable	☐	☐
c. On-site Tests are Properly Identified; Tests are Being Conducted Correctly	☐	☐
9. LABORATORIES		
a. Laboratories Accurately Identified	☐	☐
b. Types of Analyses are Accurately Identified	☐	☐
c. Methodology Used is Accurately Described	☐	☐
d. Laboratories are *(Check as Appropriate)*:		
$ **State Laboratories**		
e. On Approved Check Sample Program	☐	☐
f. FSIS Accredited	☐	☐
Private Laboratories		
g. On Approved Check Sample Program	☐	☐
h. FSIS Accredited	☐	☐
i. USDA Laboratories	☐	☐
j. Quality Assurance Program is Accurately Described and Adequate	☐	☐
k. Recordkeeping Systems are Accurately Described and Adequate	☐	☐
l. Procedures for Controlling Samples that may Result in Litigation are Accurately Described and Adequate.	☐	☐

SAMPLE

STATE CERTIFICATION SUMMARY SHEET	STATE NAME

Mark the following items on the adequacy of their meeting the at least equal to requirements of the FMIA and PPIA. Documentation must justify your answers.

	YES	NO
1. Laws	☐	☐
2. Regulations	☐	☐
3. Funding and Financial Accountability	☐	☐
4. Resource Management	☐	☐
5. Facilities and Equipment	☐	☐
6. Label and Standards	☐	☐
7. In-plant Reviews/Enforcement	☐	☐
8. Specialty Programs	☐	☐
9. Laboratories	☐	☐
The inspection program for this state meets the equal to requirements of the FMIA and PPIA.	☐	☐

SAMPLE

THE REVIEW TEAM RECOMMENDS THAT THE STATE PROGRAM BE CLASSIFIED AS:

- ☐ **CATEGORY 1 –** Acceptance
- ☐ **CATEGORY 2 –** Acceptance with Minor Variations
- ☐ **CATEGORY 3 –** Acceptable with Significant Variations
- ☐ **CATEGORY 4 –** Unacceptable

SIGNATURE OF REVIEW TEAM LEADER	DATE

SCHEDULING COMPREHENSIVE REVIEWS OF STATE INSPECTION PROGRAMS

As stated in Section XI, A, MPIO will conduct a comprehensive review of each State inspection program within 3 years of the implementation of this Directive. Subsequent comprehensive reviews will be conducted based on the category assigned to the State inspection program as a result of the last comprehensive review.

1. **Category 1** - Acceptable (At Least Every 5 Years).

All required items are in compliance with the Acts, Regulations and SPP.

2. **Category 2** - Acceptable with Minor Variations (At Least Every 4 Years).

a. Variations found during reviews were considered minor and do not affect public health.

b. Possibility that adulterated or misbranded product can enter the human food channels is minimal.

c. Procedures in SPP are being followed and updates are being sent to FSIS officials.

d. Corrective actions taken by State officials were adequate to assure program maintenance in full compliance with the Acts and Regulations.

3. **Category 3** - Acceptable with Significant Variations (At Least Every 3 Years)

a. Variations found during reviews were considered significant and may affect public health but were corrected immediately.

b. Possibility that adulterated or misbranded product can enter the human food channels is minimal.

c. Procedures in SPP are being followed but effectiveness is in question.

d. Changes have been made in SPP but updates have not been sent to FSIS officials as required.

e. Actions taken by State officials are less than adequate to assure that the program is maintained in compliance with the Acts and Regulations.

4. **Category 4** - Unacceptable (Frequency to be determined based on nature of unacceptable findings).

a. Variations found during reviews were considered significant which may affect public health and were not corrected.

b. Possibility that adulterated or misbranded product has or can enter the human food channels.

c. Procedures in SPP are not being followed, or procedures are being followed but are not effective.

d. Major procedures in SPP have been changed but updates have not been sent to FSIS officials as required.

e. Actions taken by State officials are less than adequate to assure the program is maintained in compliance with the Acts and Regulations.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

6120.1 | 8/27/87

FINISHED PRODUCT STANDARDS PROGRAM FOR THE NEW LINE SPEED INSPECTION SYSTEM AND THE STREAMLINED INSPECTION SYSTEM

I. PURPOSE

This directive provides guidelines for applying the Finished Product Standards program for the New Line Speed and Streamlined Inspection Systems for poultry.

II. CANCELLATION

FSIS Notice 43-86.

III. (RESERVED)

IV. REFERENCES

Section 381.76 of MPI Regulations.

V. ABBREVIATIONS

The following will appear in their shortened forms in this directive:

FPS - Finished Product Standards
IIC - Inspector in Charge
NELS - New Line Speed Inspection System
SIS - Streamlined Inspection System

VI. POLICY AND PROCEDURES

A. **General.**

1. Under NELS and SIS, USDA inspectors focus their attention on whole carcass disposition. Carcasses which are passed by the inspector are properly trimmed by establishment personnel and then subject to reinspection. Under NELS, reinspection is accomplished by (1) inspection personnel monitoring the establishment's slaughter quality control program which is designed to produce carcasses meeting the FPS program and (2) applying the FPS program. Under SIS, reinspection is accomplished by applying only the FPS program.

ISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID

OPI: SISPD/MPITS

2. Under both systems, the IIC or designee shall at least twice a day:

a. Review the establishment's application of the FPS program, and

b. Perform the required FPS tests.

3. The policy set forth in the Finished Product Standards Program for Poultry Inspection Systems guidelines for reduced frequency testing in establishments operating under NELS remains in place.

B. **Guidelines.** The following guidelines have been developed to achieve consistent application of the prechill and postchill FPS program by establishment and inspection personnel:

1. **Timeframes.** An important part of the FPS program is the timeframe used to examine and record the results for the 10-bird subgroup sample. It has been determined that a trained, experienced person can perform and record the prechill FPS subgroup sample in 8 to 10 minutes. A postchill FPS subgroup sample should be completed in 5 to 7 minutes. The timeframes for both prechill and postchill FPS testing may be reduced if the person performing the test is assisted in recording the nonconformances. The postchill FPS subgroup sample timeframe should be followed whenever it is necessary to conduct the FPS test in order to release product retained for postchill rework.

2. **Procedure for Observing Carcasses.** A four-step procedure has been developed which will allow the FPS program to be uniformly applied in all establishments with minimum effort without duplicating or omitting the observation of critical parts of the carcass.

a. **Outside Back.** While holding the carcass, with the back of the carcass toward the observer and starting at the hock area, observe the hocks, back part of the legs, tail area, back of the carcass, and top side of the wings.

b. **Outside Front.** Turn the carcass and observe the bottom side of the wings, breast, and front part of the legs.

c. **Inside.** Observe the inside surfaces of the carcass and the abdominal flaps and fat.

d. **Neck Flap Area.** Observe the neck flap and the thoracic inlet area.

3. **Correlation.** As a group, the IIC, the FSIS monitoring personnel, and the establishment monitoring personnel should conduct one prechill and one postchill FPS correlation test at least twice weekly. The purpose of this exercise is for the IIC to ensure that all establishment and inspection personnel applying the standard do so correctly and uniformly.

Establishments experiencing difficulty in passing the FPS should determine the cause of the problems, correct and control their manufacturing process, and increase the frequency of the FPS tests until the problem is eliminated. In these situations, the IIC shall increase the frequency of correlation between establishment and inspection monitoring personnel.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

6210.1 | 2-4-87

POST-MORTEM DISPOSITION OF POULTRY

I. PURPOSE

During the development, implementation and monitoring of the new inspection systems for poultry, the issue of an official definition of "missing viscera" and "no viscera" in poultry inspection arose. The purpose of this directive is threefold, (1) to define missing viscera and no viscera carcasses; (2) to provide post-mortem disposition guidelines, and (3) to eliminate the procedure for pooling viscera in all poultry.

II. CANCELLATION

MPI Manual, Part 11.6(a)(b)(c)

III. REFERENCE

MPI Regulation 381.76(a)

IV. BACKGROUND

MPI Regulation 381.76(a) states that "... No viscera or any part shall be removed except at the time of post-mortem inspection unless their identity with the rest of the carcass is maintained in a manner satisfactory to the inspector until such inspection is made."

The official definition of "missing viscera" and "no viscera" is needed for poultry inspection. The lack of criteria for missing viscera as it pertains to any part has resulted in a lack of uniformity on a nationwide basis. The lack of uniformity has been magnified with the implementation of the new Streamlined Inspection System (SIS), New Line Speed (NELS) Inspection System, and the New Turkey Inspection (NTI) System, since these systems use "no viscera" as an error on the presentation log. The procedure for pooling no viscera carcasses is also involved and is neither practical nor reasonably controllable using the presentation checks required in the new poultry inspection systems.

ISTRIBUTION: All MPI Offices, T/A Inspectors, **OPI:** MPIO/RO
Lant Management, T/A Plant Management, Science
ıd Compliance Offices, TRA, ABB, R&E, AID, IFO

V. DEFINITION OF "MISSING VISCERA" AND "NO VISCERA" CARCASSES

"No viscera" is defined as a carcass arriving at the inspection station without any of its viscera parts. "Missing viscera" is defined as less than the entire set of viscera parts present with the carcass at the inspection station. One half of the liver or more will be considered the same as a whole liver for this definition.

VI. POST-MORTEM DISPOSITION

The Inspector in Charge (IIC) is responsible for disposition accuracy. Under close veterinary supervision, food inspectors may condemn poultry carcasses, parts, or organs obviously unwholesome or unfit for human food. Any carcass showing signs of an abnormal physiological state not designated as obviously condemnable shall be retained for the veterinary inspector, who shall make a judgment on the disposition as required by regulations. Condemnations are to be recorded on MP Form 514, Poultry Inspection Lot Tally Sheet. Disposition of carcasses presented for inspection with missing or no viscera are determined by the IIC on a lot or flock basis. At the direction of the IIC, the food inspector may occasionally make an online carcass disposition on missing viscera carcasses if only one of the three major organs (heart, liver and spleen) is present with the remaining viscera set. Missing viscera carcasses with all of the three major organs missing will be retained for veterinary inspection.

The food inspectors' disposition guidelines are as follows:

1. Complete and/or Missing viscera carcasses

    - Wholesome carcass and viscera-pass for food.
    - Questionable carcass and/or viscera - retain for veterinary disposition.
    - Unwholesome carcass - condemn carcass and viscera.
    - Unwholesome carcass parts and/or viscera if inspection procedure is covered by the Acceptable Quality Limits (AQL) program:

        a. Condemn unwholesome carcass parts and have inspector's trimmer remove affected part(s) at the inspection station.

        b. Condemn unwholesome viscera and mark carcass for vacuum of the kidneys.

        c. Mark carcass with unwholesome localized internal lesions/conditions for on-line or off-line reprocessing or salvage.

    - Unwholesome carcass parts and/or viscera if inspection procedure is covered by the Finished Product Standards (FPS) program:

a. Pass carcass with obvious, readily observable outside unwholesome defects for plant trimmers to remove.

b. Condemn unwholesome viscera and mark carcass for vacuum of the kidneys.

c. Mark carcass with unwholesome localized internal lesions for on-line or off-line reprocessing or salvage.

2. No viscera carcasses

- Retain carcass for veterinary disposition.
- Condemn carcass as directed by IIC.

VII. INSPECTOR'S HELPER

The inspector's helper shall assist the inspector to devote full attention to post-mortem inspection. Some of the duties the helper will perform, under the inspectors direction, are as follows:

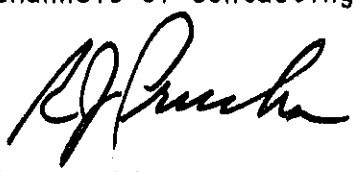
1. Remove carcasses from the line,

2. Mark the MP Form 514,

3. Identify carcasses and

4. Trim defects and abnormalities (when time permits as specified in nontraditional inspection systems).

If there are any questions regarding this directive, please use the normal channels of contacting the Regional Office.



Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7010.4

6-23-87

MEAT AND MEAT FOOD PRODUCTS CONDEMNED ON REINSPECTION AND DESTROYED

I. PURPOSE

This directive provides instructions for completing and submitting FSIS Form 7010-4 (formerly MP Form 407), Meat and Meat Food Products Condemned on Reinspection and Destroyed.

II. CANCELLATION

MPI Manual, Section 20.14;
MPI Manual, Chart 20.1, Page 212, Line Item 5.

III. REASON FOR ISSUANCE

To provide instructions for preparing and submitting the revised FSIS Form 7010-4 (formerly MP Form 407). (See Attachment.)

IV. REFERENCE

Section 320.6 of the Federal meat inspection regulations.

V. POLICY

FSIS forms are necessary for recording and/or reporting activities related to the Meat and Poultry Inspection Program. FSIS Form 7010-4 (formerly MP Form 407) is used to report **only** those meat and/or meat products condemned on reinspection **by** the program inspector.

VI. PROCEDURE

A. **FSIS Form 7010-4** (formerly MP Form 407). The program inspector will complete this form to document the reasons for condemnation of those meat and/or meat products condemned on reinspection.

1. More than one product class (species) and cause of condemnation may be reported on the same form.

)ISTRIBUTION: All MPI Offices, T/A Inspectors, lant Management, T/A Plant Management, Science ffices, Compliance Offices, TRA, ABD, R&E, AID,

OPI: MPITS/PPID

2. You may only use the product classes (species) and causes of condemnation printed on the form.

3. Product fabricated from more than one class (species) of product (for example: frankfurters made with beef and pork) will be reported by the predominant class (species).

B. The inspector will report only condemned product. He/she shall not:

1. Report product intentionally diverted to inedible channels by the plant (for example: fat, bones, feet, intestines), even if asked to do so by plant officials;

2. Identify rejections by specific shipment, even if asked to do so by the plant;

3. Certify that contamination was present when product was received;

4. Certify the amount of trim required to bring product into compliance.

The inspector will furnish a copy of the FSIS Form 7010-4 to plant officials upon request.

C. The inspector will complete the form each day product is condemned.

D. At the end of the week the inspector shall complete an additional form that combines the totals of each **class** of product and the **causes** of condemnation for a weekly summary. The summary is to be made in duplicate. Be careful to enter the totals in their appropriate blocks. Write in "week ending" above the date block and date each weekly summary report for Saturday of the week being reported. Daily reports should be discarded once the information is transferred to the weekly summary. If the company requests a copy of the weekly summary, the inspector should make one available to them.

1. Mail the original of the weekly summary to:

Data Service Center
Meat and Poultry Inspection Operations, FSIS
210 Walnut Street, Room 791
Des Moines, IA 50309

2. File the duplicate in the inspector's office file.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment - FSIS Form 7010-4, Meat and Meat Food Products Condemned on Reinspection and Destroyed.

USDA-FSIS
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT & MEAT FOOD PRODUCTS CONDEMNED ON REINSPECTION AND DESTROYED

Submit original to MPI, Chicago; retain copy.

WEEK ENDING (*Month, Day, & Year*)

EST. NO. (*As in working ref.*)

REGION STATE CIRCUIT CODE

CLASS OF PRODUCT	CAUSE OF CONDEMNATION						
	TAINTED, SOUR PUTRID	RANCID	MOLDS OR FOREIGN MATTERS	UNSOUND CANNED GOODS	UNCLEAN OR CONTAMINATED	MISC. PATHOLOGICAL CONDITIONS	MISC. PARASITIC CONDITIONS
Beef	1001	1002	1003	1004	1005	1006	1007
Veal	2001	2002	2003	2004	2005	2006	2007
Lamb Mutton	3001	3002	3003	3004	3005	3006	3007
Goat Meat	4001	4002	4003	4004	4005	4006	4007
Pork	5001	5002	5003	5004	5005	5006	5007
Horse Meat	6001	6002	6003	6004	6005	6006	6007

SAMPLE

RETAINED TAG NUMBERS

SIGNATURE OF INSPECTOR

FSIS FORM 7010-4 (8/86)

REPLACES MP FORM 407 (5/84), WHICH MAY BE USED UNTIL EXHAUSTED.

FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE STANDARDS AND LABELING DIVISION POLICY MEMORANDA	7220.1 REV 1 Amend. 5	12/24/86

I. PURPOSE

This document transmits Policy Memo 094-B, dated December 17, 1986.

II. CHANGES

This attachment replaces Policy Memo 094-A. Insert Policy Memo 094-B in numerical order in Attachment 1 of FSIS Directive 7220.1, Rev. 1. This Policy Memo will become effective 6 months from date of publication or July 9, 1987 whichever is later.

III. CANCELLATIONS

A. Policy Memo 094-A is cancelled.

B. This change transmittal is cancelled when contents have been incorporated into FSIS Directive 7220.1, Rev. 1.

Director
Standards and Labeling Division
Meat and Poultry Inspection Technical Service

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, ABB, TRA

OPI: MPITS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

To: Branch Chiefs
Standards and Labeling Division

Policy Memo 094-B

DEC 17 1986

From: Margaret O'K. Glavin, Director
Standards and Labeling Division

Margaret O'K. Glavin

Subject: Sulfiting Agents in Meat and Poultry Food Products

This replaces Policy Memo 094-A and will become effective 6 months from date of publication or July 9, 1987, whichever is later.

ISSUE: Whether sulfiting agents present in sulfite labeled ingredients which are incorporated into meat and poultry food products need to be declared on the label of the finished product.

POLICY: The presence of sulfiting agents (sulfur dioxide, sodium sulfite, sodium bisulfite, potassium bisulfite, sodium metabisulfite, and potassium metabisulfite) in or on sulfite labeled ingredients used in the preparation of meat or poultry food products must be declared on the label of the meat or poultry food product if the concentration of sulfiting agent(s) in the finished meat or poultry food product is 10 ppm or higher. However, some finished meat and poultry food products may be comprised of multiple separable components, e.g., potatoes or apple cobbler in a frozen dinner. For these products, if a separable component contains 10 ppm or more sulfiting agent(s), the sulfiting agent(s) must be declared even though the total product contains less than 10 ppm of sulfiting agent(s). When sulfiting agents are required to be declared under conditions described above, their declaration shall be according to the following:

(1) Sulfiting agents shall be declared by their specific name or as "sulfiting agent(s)."

(2) Declaration shall be in the ingredient statement in order of predominance or at the end of the ingredient statement with the statement "This Product Contains Sulfiting Agents" (or specific name(s)).

(3) When the total product contains less than 10 ppm, but a separable component contains 10 ppm or more, the sulfiting agent must be declared as part of the component according to (1) and (2) above.

RATIONALE: Sulfiting agents are not permitted as direct additives tc meat or poultry food products. They may, however, be present in meat or poultry food products as the result of being present in ingredients which are used in formulating processed meat and poultry food products. Many consumers are sensitive to sulfiting agents and need to be made aware of their presence in food. The Food Safety and Inspection Service (FSIS) is requiring labeling of finished products which contain sulfiting agents so that consumers may determine the presence of sulfiting agents by reading labels rather than possibly undergoing their allergic response. These labeling requirements are similar to those required by the Food and Drug Administration (FDA) and will ensure common labeling of all food products containing sulfiting agents whether they are produced under the inspectional jurisdiction of FSIS or FDA.

FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE STANDARDS AND LABELING DIVISION POLICY MEMORANDA	7220.1 Rev. 1 Amend. 6	2-4-87

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memo 102 in numerical order in Attachment 1 of FSIS Directive 7220.1.

III. CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated.

Margaret W. Glavin

~~Deputy~~ Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices Compliance Offices, AID, IFO, R&E,ABB, TRA

OPI: MPITS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

JAN 6 1987

Policy Memo 102

To: Branch Chiefs
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

From: Margaret O'K. Glavin
Director
Standards and Labeling Division
Meat and Poultry Inspection Technical Services

Subject: The Labeling of Products Containing Meat with Added Solutions or other Nonmeat Ingredients in Secondary Products

ISSUE: What are the labeling requirements for products containing a component consisting of meat with added solutions or other nonmeat ingredients?

POLICY: In those situations where meat containing an added solution, or other nonmeat ingredients, e.g., Ham-Water Added, Corned Beef and Water Product, Beef-Containing up to 10 percent of a solution, are used in secondary products in sufficient quantities to meet the minimum meat requirement without including the added solution, or nonmeat ingredients, the product name need not include any reference to the added solution or nonmeat ingredients; e.g., Corned Beef and Cabbage would be an acceptable name for a product if the corned beef portion of the corned beef and water product was present in a sufficient quantity to satisfy the 25 percent cooked corned beef requirement. The ingredients statement, however, must include nomenclature as required by the regulations or policy (see also Policy Memos 066B and 084). In this example, the ingredients statement would list "Corned Beef and Water Product-X percent of added ingredients are..."

For products in which the added solution ingredient as a whole is used to meet the minimum meat requirement, the product name must include nomenclature required for the component, e.g., Beef (containing up to 10 percent of a flavoring solution) Burgundy. The ingredients statement must also include the same nomenclature for the meat ingredient.

RATIONALE: Historically, most meat product standards are based on minimum meat requirements. However, in recent years the proliferation of meat ingredients with added flavoring solutions or other ingredients has resulted in processors requesting the use of these ingredients in traditional products. This policy memo identifies the approach used to label the finished products. The traditional names are considered appropriate if the finished products contain sufficient meat exclusive of the added solutions or other ingredients to meet the requirements of the standard. If the

meat ingredient with the added solution or other ingredients is used to meet the standard, then it is necessary to descriptively label the secondary product to indicate to the purchaser the presence of the ingredient. In all cases, the ingredients statement must show the complete common or usual, standardized, or descriptive name of the added solution ingredient as required by the Acts and the regulations.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☒ AMENDMENT
☐ OTHER

FSIS DIRECTIVE
STANDARDS AND LABELING DIVISION POLICY MEMORANDA

7220.1
Rev. 1
Amend. 7

3/18/87
~~2/18/87~~

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1, dated 8/1/86.

II. CHANGES

Insert Policy Memos 103 and 104 in numerical order in Attachment 1 of FSIS Directive 7220.1, Rev. 1.

III. CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated.

A. Romano, Acting

Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Attachments

DISTRIBUTION: All MPI Offices, T/A Inspectors. Plant Management, T/A Plant Management, Science Compliance Offices, AID, IFO, R&E, ABB, T

OPI: MPITS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

FEB 13 '86

To: Branch Chiefs
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Policy Memo 103

From: Margaret O'K. Glavin
Director
Standards and Labeling Division
Meat and Poultry Inspection Technical Services

Subject: Boneless, Raw or Cooked, Poultry Containing Binders

ISSUE: Labeling of boneless, raw or cooked, poultry to which binders are added.

POLICY: Binding agents may be added individually or collectively in amounts not to exceed 3 percent for cooked poultry products and 2 percent for raw poultry products based on total finished product. When binders are added in excess of these levels, the common or usual name of the binder or the generic term "Binders Added" shall be included in a product name qualifier; e.g., "Turkey Breast-Gelatin Added." In all cases, ingredient statement identification is required.

This policy is intended to apply to binders which are used in chopped or chunked poultry products that are formed into rolls, loaves, etc., but not to binders added directly into whole muscle by injection, massaging, tumbling, etc., which then act as extenders.

Processors of products with labeling not in compliance with this policy memo must make the necessary labeling changes within 6 months of the date of this policy memo.

RATIONALE: The addition of binders has been approved in various boneless poultry products such as poultry rolls and loaves. Existing policies and regulations, however, do not address the labeling of boneless poultry products to which binders have been added except for poultry rolls (9 CFR 381.159). The policy stated above provides consistency with requirements for poultry rolls and reflects current practice.

United States Department of Agriculture

Food Safety and Inspection Service

FEB 13 1987

To: Branch Chiefs, SLD

Policy Memo: 104

From: Margaret O'K. Glavin, Director
Standards and Labeling Division

Margaret O'K. Glavin

Subject: Handling Statements on Retorted Products

ISSUE: Can handling statements such as "keep refrigerated" or "keep frozen" appear on labels for products which are packaged and processed to provide safety and stability at ambient temperatures?

POLICY: Handling statements may appear on labels for shelf stable product, even though such product does not have to be refrigerated or frozen, and provided the statement will accurately reflect conditions of distribution and sale. These products are to be handled in the plant as shelf stable items including incubation and condition-of-container examinations. Once the product is refrigerated or frozen for shipment, distribution, and display for sale it is to be handled as a refrigerated or frozen item.

RATIONALE: Recently this office has received requests to allow handling statements such as exemplified above on these shelf stable products. Some receive a heat process sufficient to achieve stability while others are rendered shelf stable through a combination of heat and some other treatment(s) such as the addition of salt, nitrite or an approved acidulent. One firm may have products in a certain line under a certain brand name which require refrigeration or freezing and may also have products in the same line under the same brand name which are shelf stable. This could lead to mishandling by the consumer of products which require refrigeration or freezing due to the availability of similarly packaged product which would not require such special handling.

Therefore, SLD will allow handling statements on retorted products even if product does not have to be refrigerated or frozen. In effect, at times, this will provide for more protection than is necessary. Product should be treated as shelf stable at the plant to assure safety and handled as refrigerated or frozen product after it leaves the plant to prevent confusion by the purchaser between these products and similar products which are not shelf stable.

FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE STANDARDS AND LABELING DIVISION POLICY MEMORANDA	7220.1 Rev. 1 Amend. 8	4-28-87

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memo 105 in numerical order in Attachment 1 of FSIS Directive 7220.1.

III. CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated.

Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices Compliance Offices, AID, IFO, R&E, ABB, TRA

OPI: MPITS/SLD

FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE STANDARDS AND LABELING DIVISION POLICY MEMORANDA	7220.1 Rev. 1 Amend. 8	4-28-87

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memo 105 in numerical order in Attachment 1 of FSIS Directive 7220.1.

III. CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated.

Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices Compliance Offices, AID, IFO, R&E, ABB, TRA

OPI: MPITS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

APR 13 1987

To: Branch Chiefs, SLD

Policy Memo 105

From: Margaret O'K. Glavin, Director
Standards and Labeling Division, MPITS

Subject: Labeling Requirements for Pump-Cured Bacon Products Treated with d- or dl-alpha-tocopherol in Surface Applications

ISSUE: What are the labeling requirements for pump-cured bacon which has been surface treated with d- or dl-alpha-tocopherol?

POLICY: Pump-cured bacon treated on the surface with d- or dl-alpha-tocopherol must be labeled with a product name qualifier which identifies the substances involved and the method of application. The qualifier must identify both the carrier and active substance in their order of predominance. The specific names, d- or dl-alpha-tocopherol, or the term, Vitamin E, may be used in the name qualifier. Examples of acceptable name qualifiers are "Sprayed with a solution of vegetable oil and Vitamin E" or "Dipped in a solution of corn oil and d-alpha-tocopherol." The name qualifier must be contiguous to the product name and printed in a style as prominent as the product name. The type used for the statement must be at least one-fourth the size of the most prominent letter in the product name, except that the ingredients of the mixture may be in print not less than one-eighth the size of the most prominent letter in the product name. The specific name of the ingredients, d-alpha-tocopherol or dl-alpha-tocopherol, and of the carrier, must be listed as such in the ingredients statement, or curing statement, as required by 9 CFR 317.2(f)(1).

RATIONALE: Labeling requirements for pump-cured bacon treated with d- or dl-alpha-tocopherol applied to the surface should be consistent with other surface-treated products where product name qualifiers have been required (e.g., potassium sorbate to sausage casings, added solution statements, etc.). The processing carrier listing in the qualifier is necessary because food grade oil mixtures are not expected ingredients on bacon.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☒ AMENDMENT
☐ OTHER

FSIS Directive Standards and Labeling Division Policy Memoranda	7220.1 Rev. 1 Amend. 9	5-14-87

I. PURPOSE

This document transmit an amendment to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memos 106 and 019A in numerical order in Attachment 1 of FSIS Directive 7220.1, Revision 1.

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated.

Director (Acting)
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, TRA, ABB

OPI: MPITS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

MAY 04 1987

To: Branch Chiefs, SLD

Policy Memo 106

From: Ashland L. Clemons, Acting Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Subject: Poultry Bacon

Issue: Can bacon products be prepared from poultry and, if so, how are they labeled and controlled?

Policy: Bacon products prepared from poultry are acceptable. The product may be designated as (Kind) Bacon. However, a true descriptive name must appear contiguous to (Kind) Bacon without intervening type or design, in letters at least one-half the size of the letters used in the (Kind) Bacon and in the same style and color and on the same background. An example of an acceptable designation is "Turkey Bacon-Cured Turkey Breast Meat-Chopped and Formed." The descriptive name can serve alone as the product name.

The weight of the finished product shall be no more than the original weight of the fresh uncured poultry. The ingredient restrictions that apply to red meat bacon also apply to poultry bacon. Also poultry bacon will be subject to nitrosamine monitoring.

Rationale: Traditionally, bacon products have been prepared from other than pork bellies provided the nomenclature clearly identifies the nature of the product. Examples are: "Pork Shoulder Bacon," "Bacon Squares-Pork Jowl Bacon," "Beef Bacon-Cured and Smoked Beef Plate." Furthermore, many other poultry products are present in the marketplace with nomenclature normally associated with red meat products, e.g., Turkey Pastrami. As a result, the policy identified is a reasonable extension of existing practice.

The restrictions and controls on the finished products are consistent with those placed on other bacon products.

United States Department of Agriculture

Food Safety and Inspection Service

MAY 04 1987

To: Branch Chiefs
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Policy Memo: 019A

From: Margaret O'K. Glavin
Director
Standards and Labeling Division
Meat and Poultry Inspection Technical Services

Subject: Negative Ingredient Labeling

ISSUE: Appropriate policy for the approval or denial of meat and poultry product labels bearing negative ingredient statements.

POLICY: This policy memo replaces Policy Memo 019. The guidelines for the use of negative ingredient statements on meat and poultry product labels are as follows:

1) Negative labeling is allowed if it is not clear from the product name that the ingredient is not present. For example, the use of "no beef" on the label of Turkey Pastrami would clarify that the product although labeled Pastrami does not contain beef.

2) Negative labeling is allowed if the applicant can demonstrate that the statements are beneficial for health, religious preference, or other similar reasons. For example, highlighting the absence of salt in a product would be helpful to those persons on sodium restricted diets.

3) Negative labeling is allowed if the claims are directly linked to the product packaging, as opposed to the product itself. For example, flexible retortable pouches could bear the statement "No Preservatives, Refrigeration or Freezing Needed With This New Packaging Method."

4) Negative labeling is allowed if such claims call attention to the absence of ingredients because they are prohibited in a product by regulation or policy. The statements must clearly and prominently indicate this fact, so as not to mislead or create false impressions. For example, "USDA Federal regulations prohibit the use of preservatives in this product," would be an acceptable statement on a ground beef label.

5) Negative labeling is allowed to indicate the absence of an ingredient when that ingredient is expected or permitted by regulation or policy. This could also apply to ingredients which are not expected or permitted by regulation or policy if the ingredient could find its way into the product through a component. For example, the use of "no preservatives" on the label

of a spaghetti with meat and sauce (which by regulation does not permit the direct addition of preservatives) would be acceptable if it contained an ingredient such as vegetable oil, which could contain antioxidants but did not.

RATIONALE: It is believed that negative ingredient labeling, if properly employed, can be useful and meaningful to consumers as an aid in understanding product contents. It also offers a simple and direct means of alerting consumers to the absence of ingredients they might not want for health, ethnic or personal reasons. Using the above guidelines, consumers can be protected from claims believed to be misleading without precluding the use of accurate, informative statements on product labels.

Where the direct addition of ingredients such as artificial colors, preservatives, etc., are prohibited by regulation, previous policy required an accompanying explanation to the "Negative" claim such as, "USDA Does Not Permit the Use of Artificial Colors in this Product." Realizing that in some cases, preservatives and other food additives could be introduced into the food indirectly through a component addition, we believe that it is no longer necessary to accompany certain "Negative" claims with a qualifier, when the product includes components that could contain food additives but do not. However, it is the manufacturer's responsibility to demonstrate the possibility that the ingredient identified in the "Negative" claim could be present in the finished food product via indirect addition.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[ ] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS Directive Standards and Labeling Division Policy Memoranda	7220.1 Rev. 1. Amend. 10	9-3-87

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memo 107 in numerical order in Attachment 1 of FSIS Directive 7220.1, Revision 1.

III. CANCELLATION

This change transmittal is cancelled when contents have been incorporated.

Director
Standards and Labeling Division
Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, TRA, ABB

OPI: TS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

AUG 18 1987

To: Branch Chiefs, SLD
Meat and Poultry Inspection
Technical Services

Policy Memo 107

From: Margaret O'K. Glavin, Director
Standards and Labeling Division
Meat and Poultry Inspection
Technical Services

Subject: Use of "New" and Similar Terms

ISSUE: Under what conditions may the terms "new," "now," and similar declarations be used on approved labeling?

POLICY: Terms such as "new," "now," "improved," and similar terms may be used within the following guidelines:

1. The terms may only be used for a period of 6 months from the date of the initial approval except as noted in 2, 3, and 4 below.

2. Extensions to the 6-month period may be granted if:

a. Processors can demonstrate that production or distribution delays precluded the use of the approved labeling as scheduled. In such situations, the lost time can be restored.

b. Processors can demonstrate that labeling inventory needs for the 6-month period were overestimated due to poor sales. The processors must maintain records which indicate the amount and the date the labeling was originally purchased. In this situation, up to an additional 6 months can be granted. No further extension will be considered.

3. In those situations where it is customary to distribute "new" products to various geographical regions, each geographic area may receive a temporary approval for 6 months if the processor can assure adequate controls over the segregation and distribution of the products.

4. In situations where it is customary to test market product in no more than approximately 15 percent of the intended total marketing area before total distribution begins, labeling for the test market area can receive an initial temporary approval and also be included in the 6-month temporary approval given to the labeling of the product distributed to the total marketing area. Processors must be able to assure that only 15 percent of the total market is involved in test marketing.

RATIONALE: This policy memo is issued for the purpose of amending and further clarifying the use and labeling of terms such as "new," "now," and similar terms on approved labeling materials. Generally, the terms have been used on labels to indicate the introduction of a new product or new formula. In the interest of truthful labeling, however, the use of these terms has been previously limited to a 6-month period for each geographical area or location for which requests are made. Processors making such requests were held primarily responsible for controlling labeling inventories and informing inspection personnel of distribution schedules and the particular locations involved.

The firmness with which we have governed requests for approval of the terms "new," "now," and similar declarations has been viewed adversely by the regulated industry. The current 6-month policy is perceived to have a chilling effect on new product development initiatives, technological advances, and innovative marketing strategies. Since it is often very difficult for marketing managers to predict the necessary quantities of packaging supplies for test market purposes, rigid enforcement of the 6-month rule forces companies to under-order these materials or be left with expensive label inventories which must eventually be discarded or left unused. An FTC advisory opinion on the use of the term "new" in advertising follows the policy in (4) above.

Therefore, in order to provide additional flexibility, our policy will be revised as stated in items (2) through (4) above, when the use of the terms "new," "now," and similar declarations are requested.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☒ AMENDMENT
☐ OTHER

FSIS DIRECTIVE	7220.1	
Standards and Labeling Division Policy Memoranda	Rev. 1. Amend. 11	9-30-87

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1.

II. CHANGES

Insert Policy Memo 108 in numerical order in Attachment 1 of FSIS Directive 7220.1, Revision 1.

III. CANCELLATION

This change transmittal is cancelled when contents have been incorporated.

Director
Standards and Labeling Division
Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, TRA, ABB

OPI: TS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

September 22, 1987

To: Branch Chiefs, SLD

Policy Memo 108

From: Margaret O'K. Glavin, Director
Standards and Labeling Division

Margaret O'K. Glavin

Subject: Water-Misted and Ice-Glazed Meat and Poultry Products

ISSUE: What is the appropriate labeling for meat and poultry products that are protected with a thin layer of water or ice?

POLICY: When meat or poultry products are water-misted or ice-glazed, the net weight of the product may not include the weight of the water or ice and must be so qualified, e.g., Net Weight 14 oz (Excludes Water Glaze).

A prominent and conspicuous statement must appear on the principal display panel adjacent to the product name, describing that the product is protected with a water or ice glaze (e.g., "Product Protected With Ice Glaze").

If the manufacturer can show that a water or ice glaze is sublimed from the unpackaged product during freezing or has been removed by some other method, the labeling of the product need not bear the statements identified above. A partial quality control program to assure that such water or ice is not present in the product as sold must be approved before labeling of these products is used.

RATIONALE: These policies have been applied for some time to ice-glazed poultry and water-misted pizzas or other meat food products. Recently, there was a question about whether water could be misted onto chicken fritters after cooking to partially rehydrate the breading of the fritter if the breading plus water did not exceed the allowed amount of breading for this product. Water or ice misting or glazing of any meat or poultry product is likely to be perceived by consumers as similar in nature to ice glazing of poultry and water misting of meat food products prior to freezing. As such, the same labeling scheme is necessary to inform consumers about the reason for the glazing and the fact that the additional moisture is not considered a part of the product per se, but rather as a protection or processing aid.

The Standards and Labeling Policy Book entries for Ice-Glazed Poultry and Water Misting of Meat Food Products identify this policy for these products, and this policy memo is intended to clarify that the same policy will apply to all meat and poultry products that are ice-glazed or water-misted.

In some cases manufacturers have been able to demonstrate that a very fine water mist is sublimed when the misted product is frozen. In such cases, where the moisture is no longer present, the labeling scheme identified above is unnecessary but a partial quality control program is needed to assure over time that the water is not present.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE
☐ REVISION
☒ AMENDMENT
☐ OTHER

FSIS DIRECTIVE STANDARDS AND LABELING DIVISION POLICY MEMORANDA	7220.1 Rev. 1 Amend. 12	10-16-87

I PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1, dated July 25, 1986.

II CHANGES

Insert Policy Memo 109 in numerical order in Attachment 1 of FSIS Directive 7220.1, Revision 1.

III CANCELLATION

This change transmittal is cancelled when contents have been incorporated.

Director
Standards and Labeling Division
Technical Services

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, R&E, TRA, ABB

OPI: TS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

OCT 08 1987

To: Branch Chiefs, SLD

Policy Memo 109

From: Margaret O'K. Glavin, Director
Standards and Labeling Division, MPITS

Subject: Labeling Prominence Guidelines for Cured, Cooked Products with Added Substances That Do Not Return to Green Weight

ISSUE: What guidelines are needed to assure the product name and product name qualifiers for cured cooked products with added substances, that weigh more than the weight of the fresh uncured article (the green weight), are prominently disclosed?

POLICY: The cured, cooked products covered by sections 319.100 ("corned beef"), 319.101 ("corned beef brisket"), 319.102 ("corned beef round and other corned beef cuts"), and 319.104(a) ("cured pork products" under PFF) of the Federal meat inspection regulations; and by Policy Memos 057A ("Labeling Turkey Ham Products Containing Added Water") and 084 ("Cooked Corned Beef Products and Cured Pork Products with Added Substances"), whose weights after cooking exceed the weight of the fresh uncured article, shall bear the product name and qualifying statements on the principal display panel in accordance with the following guidelines:

(1) The product name and the qualifying statements must be prominent and conspicuous.

(2) The label will bear the product name on the principal display panel in lettering not less than one-third the size of the largest letter in terms commonly associated with the product name, e.g., cooked, boneless, chopped, pressed, smoked, or words which could be a part of the product name, e.g., steak, butt portion, shank portion.

(3) The product name will be judged prominent if the lettering is of the same style and color, and on the same color background as that which is used for the terms commonly associated with the product name or words which could be a part of the product name (see guideline 2). If other styles, colors, and/or backgrounds are used, the prominence must be judged equal to those terms and words which could be associated with or part of the product name.

(4) The product name must be distinct and separate from other label information. Thus, the product name should not be part of or embedded in qualifying phrases or descriptions that include a list of added solution ingredients. Examples of acceptable terminology are "Corned Beef and Water Product" and "Cured Pork and X % of a Solution."

(5) The label for the products covered by this policy memo must also bear qualifying statements that conform to established policies on the size of the lettering in these statements in relation to product name (as outlined in Policy Memo 087A, FSIS Directive 7110.2 and Policy Memo 057A).

Labels for products to which this policy memo is applicable must comply within 6 months of the date of issuance.

RATIONALE: This policy memo provides further guidance for compliance with 9 CFR 317.2(b). The intent of this policy is consistent with Policy Memo 087A, regarding word size in labeling of product names.

It is becoming increasingly evident that the prominence of the product names for cured products with added solutions (e.g., "Ham and Water Product," "Ham, Water Added," and "Cooked Corned Beef Round and X % Added Water") is not sufficient to satisfactorily identify these products to the consumer. A trend has been observed for labeling these product names with smaller letters, inconspicuous styles, and poorly contrasting colors and backgrounds. As a result, the terms commonly associated with the product name (e.g., cooked, boneless, chopped, pressed) or which could be part of the product name (e.g., steak), attract disproportionate attention, causing the label to be misleading to consumers. In addition, product names are being embedded in other label information (e.g., the ingredient statement) making them inconspicuous. A guideline is, therefore, necessary to make the pertinent labeling statements prominent.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[ ] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE STANDARDS AND LABELING DIVISION POLICY MEMORANDA	7220.1 Rev. 1 Amend. 13	12-17-87

I. PURPOSE

This document transmits an amendment to FSIS Directive 7220.1, Revision 1, dated July 25, 1986.

II. CHANGES

Insert Policy Memos 005A, 070B, 110, and 108A in numerical order in Attachment 1 of FSIS Directive 7220.1, Revision 1.

III. CANCELLATIONS

Policy Memos 005, 070A, and 108 are hereby cancelled. This change transmittal is calcelled when contents have been incorporated.

Margaret K. Glavin

Director
Standards and Labeling Division
Technical Services

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, TRA, ABB, R&E, AID

OPI: TS/SLD

United States Department of Agriculture

Food Safety and Inspection Service

NOV 25 1987

To: Branch Chiefs, SLD

Policy Memo 005A

From: Margaret O'K. Glavin, Director
Standards and Labeling Division
Technical Services

Subject: Labeling of Certain Cooked Sausage Products Containing Both Livestock and Poultry Ingredients

ISSUE: What names should be used to identify nonstandardized cooked sausages of the frank, bologna, vienna, and knockwurst variety which contain both livestock and poultry ingredients?

POLICY: This policy memo supersedes Policy Memo 005. It does not apply to cooked sausage products which contain poultry ingredients up to 15 percent of the total ingredients (excluding water). The labeling of these products must be in accordance with 9 CFR 319.180.

Meat food products (i.e., those in which more than 50 percent of the livestock and poultry product portion consists of livestock ingredients): Such cooked sausage products which contain poultry ingredients at more than 15 percent of the total ingredients (excluding water) must have product names that indicate the species of livestock and kind(s) of poultry ingredients, e.g., Beef and Turkey Frankfurter or Frankfurter Made From Beef and Turkey.

Poultry products (i.e., those in which more than 50 percent of the livestock and poultry products portion consists of poultry ingredients): Such cooked sausage products which contain livestock ingredients at more than 20 percent of the total poultry and livestock ingredients must have product names that indicate the kind(s) of poultry and species of livestock ingredients, e.g., Turkey and Beef Frankfurter or Frankfurter Made From Turkey and Beef. Such cooked sausage products which contain livestock ingredients at 20 percent or less of the total poultry and livestock ingredients, must have product names that are appropriately qualified to indicate the inclusion of livestock ingredients, e.g., Turkey Frankfurter - Pork Added or Turkey Frankfurter - With Pork. (The product names of cooked sausage products which contain no livestock ingredients designate the kind(s) of poultry ingredients, e.g., Turkey Frankfurter.) Cooked sausage products containing over 50 percent meat ingredients would carry the red meat legend while those containing over 50 percent poultry ingredients would carry the poultry legend.

See Policy Memo 087A regarding word size in the labeling of product names.

RATIONALE: Frank, bologna, vienna, knockwurst, and similar cooked sausages are standardized meat food products subject to 9 CFR 319.180. Those products may contain poultry ingredients up to 15 percent of the total ingredients, excluding water. The poultry (and other) ingredients in such products are declared in the ingredients statements. This policy memo is issued to ensure that other nonstandardized, comminuted, semisolid cooked sausage products which contain both livestock and poultry ingredients are properly identified. The approach to nomenclature set forth herein is essentially the one utilized in Policy Memo 029, Labeling Poultry Products Containing Livestock Ingredients, and Policy Memo 030A, Labeling Meat Food Products Containing Poultry Ingredients.

United States Department of Agriculture

Food Safety and Inspection Service

NOV 18 1987

To: Branch Chiefs, SLD

Policy Memo 070B

From: Margaret O'K. Glavin, Director
Standards and Labeling Division
Technical Services

Margaret O'K. Glavin

Subject: Fat and Lean Claims

ISSUE: What are the guidelines for the review and approval of labeling claims relating to the fat and lean content of meat and poultry products?

POLICY: This policy memo replaces Policy Memo 070A. Emphatic expressions of the lean content of a meat or poultry product, e.g., "lean," "extra lean," and "low fat," and comparative expressions of lean or fat content, e.g., "leaner," "lower fat," "less fat," may be used in the labeling of meat and poultry products.

"Low Fat" may be used only for those products that contain no more than 10 percent fat. "Lean" may be used only for those products that contain no more than 10 percent fat except for ground beef and hamburger. "Extra lean" may be used only for those products that contain no more than 5 percent fat except for ground beef and hamburger. In each case, the actual amount of fat in the product must be disclosed, e.g., "contains 4 percent fat" and either accompany the claim or be referenced by means of an asterisk and placed elsewhere on the principal display panel, on the information panel or be included as a part of other nutrition information.

* When ground beef and hamburger are labeled as "lean" or "extra lean," they must have at least a 25 percent reduction in fat from the regulatory standard of 30 percent fat (i.e., they can contain no more than 22.5 percent fat). In each case, the actual fat percentage and the lean percentage must either accompany the claim or be referenced by means of an asterisk and placed elsewhere on the principal display panel. For example, 20 percent fat ground beef could be labeled "Lean Ground Beef, Contains 80 percent Lean and 20 percent Fat." Ground beef or hamburger, not labeled as "lean" or "extra lean," may continue to be labeled with a fat percentage (i.e., Contains 20 percent Fat). However, ground beef and hamburger may not be labeled with only a lean percentage. A fat percentage must accompany any claim about the lean content. In all cases, the fat percentage must be in lettering of the same size, type, and on the same background as the lean percentage.

Comparative expressions of the lean or fat content of products may be used only if there is at least a 25 percent reduction or difference in fat or lean content from (1) the amount of fat permitted by an applicable standard if the amount of fat identified by the standard is representative of the majority of

the products in the marketplace, e.g., a comparison to the pork sausage standard would not be permitted because market-basket surveys have shown that the average fat content of pork sausage is approximately 40 percent and not close to the 50 percent fat allowed by the standard, (2) the amount of fat in a market-basket survey of comparable products, or (3) the amount of fat in a similar product or class of products as found in recent applicable references such as the revised editions (since 1976) of Composition of Foods - Agriculture Handbook No. 8. An explanation that includes quantitative information about the fat or lean content of the lower fat product and a comparison of its fat or lean content to any of the above references must also be included on the labeling. For example, the explanation for a product labeled "Leaner Italian Sausage" might be "This product contains 24 percent fat, which is 30 percent less fat than allowed by the USDA standard for Italian Sausage."

Fanciful names, brand names, and trademarks often include lean terms. In the case of frozen dinners and entrees, the terms are assumed to represent these products as useful in the reduction or maintenance of body weight. An example is "Lean Cuisine." When such terms are used for this purpose, the products must be nutritionally labeled in accordance with Policy Memo 039. In other situations where the terms are included in fanciful names, brand names, and trademarks to convey the leanness of a product or a substantial reduction in fat, the explanation for comparative expressions of lean or fat content described herein is required unless the products meet the definitions for "lean," "extra lean," or "low fat."

All products with claims about the lean content will be closely examined to assure that the products became leaner due to the replacement of fat by lean material, i.e., indigenous meat or poultry protein and the natural moisture associated with the protein. In situations where a fat content declaration would not accurately reflect the lean content of the product, a statement that discloses the actual amount of lean material in the leaner product expressed as the percent lean material or percent protein may be needed, e.g., "50 percent leaner than average _____ -- contains 25 percent protein." These statements may accompany the claim or be referenced by means of an asterisk and placed elsewhere on the principal display panel or on the information panel.

Generally, the emphatic claims "lean" and "extra lean" will be limited to products composed solely of fat and lean material with no added substances such as water or extenders. In those limited situations where it can be demonstrated that the product before and after the addition of any added substances contained no more than 10 percent or 5 percent fat, as the case may be, the emphatic claims may be used. For example, a ham and water product could not be labeled "lean" if it contained 10 percent fat since the product became lean by dilution with water and other added substances. However, if the meat portion contained no more than 10 percent fat before processing, the product could be labeled "lean."

At the time of label approval, the fat or lean claims must be substantiated by laboratory analysis. At a minimum, three laboratory analyses are needed, and in accordance with Policy Memo 086 on Nutrition Labeling, it is preferred that each analysis be performed on a sample from a composite of 12 packages from 12 consecutive production lots to attain an adequate representation of the fat or

lean content of the product. If the explanatory statement refers to market-basket data, sufficient data must also be submitted to demonstrate that the fat or lean content is representative of products in the marketplace. If comparisons to market-basket data are made, it will be necessary that at least yearly the data are reconfirmed. A partial quality control (PQC) program or nutrition labeling verification (NLV) procedures must also be approved before the label may be used.

The policy of allowing on the labeling of whole cuts or parts of meat or poultry terms such as "lean" and "extra lean" if stated in the possessive and accompanied by a guarantee statement has been withdrawn. These products must meet the definitions for use of these terms. Comparative terms, e.g., "leaner," "lower fat," etc., may be used if there is at least a 25 percent decrease in fat or increase in lean content of the product. In this case, a comparative explanation as described above is required.

* The terms, "lean," "50/50," and other similar designations which are used as meat industry trade terms to designate the leanness of meat for further processing are acceptable without the need for Nutrition Labeling Verification (NLV) procedures for fat or an explanation as required by this policy memo. However, when the lean or fat content is expressed as a true percentage, the company must either (1) add contiguous to the product name the phrase, "For Further Processing," or some similar designation that indicates the product is to be further processed or (2) provide substantiating fat data at the time of approval and implement NLV procedures for fat.

Labeling not in compliance with the revised provisions of this policy memo (see paragraphs with asterisk) should be modified as soon as possible, but no later than 6 months from the date of this memo.

RATIONALE: Labeling claims concerning a product's fat or lean content can be informative and useful to consumers in making food choices. Processors producing products with reduced amounts of fat or using leaner meat or poultry ingredients should be able to label their products to indicate this characteristic. A claim alone without some explanation of its meaning may be misleading and in most cases does not provide the information necessary to make a value judgment. The explanation accompanying most claims must be designed to enable the consumer to make a comparison. In some cases, a disclosure of only the fat or lean content will provide the necessary information.

Definitions are being established for "lean" and "extra lean" (except for ground beef and hamburger) as well as "low fat" since they are absolute terms which have taken on increasing importance to the consumer in recent years. "Lean" and "low fat" are comparable in meaning and are given the same definition. "Extra lean" is given a more strict definition because consumers would expect a product so labeled to have less fat than a product labeled "lean" or "low fat."

Because of the history of successful State and local regulation of the meaning of "lean" and "extra lean" ground beef and hamburger, the absolute definitions established are not considered necessary. The State and local requirements do vary, but by stating the fat and lean content of the product, such labeling

will assure that consumers do not mistakenly believe that "lean ground beef" contains no more than 10 percent fat.

The policy allowing only a reduction to 25 percent fat (a 17 percent reduction) for products that may contain no more than 30 percent fat has been withdrawn. It was recognized that this was an anomaly and it is preferable to be consistent with other policies both within this Agency and the Food and Drug Administration that require a 25 percent reduction in some component before a claim can be made.

The longstanding policy of allowing the use of fat and lean claims if stated in the possessive and accompanied by a guarantee statement has been withdrawn. The widespread interest in fat and its relation to diet demands that quantitative information be available to the consumer. Furthermore, the policy had only limited application, and it is important to have a consistent approach for all products in order to avoid confusion and promote consumer understanding.

The comparisons to leading brands, a leading brand, or the company's regular product are not being permitted in the interest of eliminating comparisions that have limited value. In some cases the leading brand or regular product was not marketed in the same areas as the "leaner" or "lower fat" product and these comparisons were of limited value to consumers. Also, the leading brand or regular product comparisons provide information which often is not representative of most products in the marketplace.

The term, "Lean," when used by industry to describe red meat should not be confused with other uses outlined in this policy memo. We have recognized that this usage of lean is very common among industry and is instrumental as both an in-house means of identifying product and as a way to describe product shipped to other plants to be further processed into a formulated product. Indicating fat and lean by use of a ratio (e.g. 50/50) is also a practice which has been used by industry for years. We have always regarded this as an estimate of the amount of lean material, and have never imposed the requirements of supportive data or quality control.

Percent labeling of an ingredient or component has always required implementation of a quality control program to assure ongoing accuracy of the label information. Thus, when the fat or lean content of a product is reported on the label in terms of percentages, not only must supportive fat data be submitted at the time of approval, but a program to control fat content must also be implemented. However, addition of a qualifier showing that the product is to be used for further processing should satisfy industry's need for the term, while distinguishing it from retail product marketed as "Lean."

United States Department of Agriculture

Food Safety and Inspection Service

DEC 08 1987

To: Branch Chiefs, SLD

Policy Memo 110

From: Margaret O'K. Glavin, Director
Standards and Labeling Division
Technical Services

Margaret O'K. Glavin

Subject: Perishable, Uncured Meat and Poultry Products in Hermetically Sealed Containers

ISSUE: What additional requirements are necessary to obtain approval and use of final labels for certain perishable, uncured meat and poultry products packaged in hermetically sealed (airtight or impervious) containers bearing a "Keep Refrigerated" or similar statement?

POLICY: Establishments seeking approval of label applications for perishable, uncured products which have received a less rigorous heat treatment than traditionally canned product (9 CFR 318 and 381, SUBPARTS G and X, respectively) must submit a sufficiently detailed processing procedure either incorporated on or attached to the FSIS Form 8822-1, APPLICATION FOR APPROVALS OF LABELS, MARKING OR DEVICE. The procedure must include a description of product formulation, method(s) of preparation, cooking and cooling temperatures, type of container, and cooking and handling instructions. Hermetically sealed containers include glass jars, metal cans, flexible retortable pouches, plastic semirigid containers, etc., that are airtight and/or impervious after filling and sealing.

The policy does not apply to raw meat or poultry, cooked or roast beef, cooked poultry rolls and similar products, whole or uncut cured products, or products that are distributed and marketed frozen. However, products containing cured meat or poultry as components in combination with raw vegetables, such as pasta salads and other chilled meat/poultry meals or entrees containing raw or partially cooked vegetables, are covered under this policy, provided the above-mentioned procedural attributes are indicative of the manufacturing process.

In addition, an approved partial quality control program (PQCP) is required which must address the critical points in the manufacturing process. As such, the PQCP must contain a detailed description of: ingredient storage controls, product formulation and preparation; container filling and sealing; any heat treatment (times/temperatures) applied including a description of the equipment used; any other treatments applied; cooling

procedures (times/ temperatures); lot identification procedures; finished product storage conditions; inplant quality control procedures; and records maintenance procedures. The PQCP must be forwarded to the Processed Products Inspection Division (PPID) for appropriate review and approval before the product label may be used. Guidelines for development of PQCP's for these products may be obtained from PPID upon request.

RATIONALE: The current trend of consumers demanding fresh, convenience foods has encouraged production of an increasing variety of ready-to-serve or ready-to-eat products packaged in hermetically sealed (airtight or impervious) containers. These recently developed products are appearing in new forms of packaging, such as flexible or semirigid pouches, plastic "cans" or bowls, trays, and shrink wrap films of the high barrier type. Some containers, such as glass jars and metal cans, have been traditionally viewed by consumers as containing shelf stable products. Also, in recent years, containers that have been commonly used for "Keep Refrigerated" products (e.g., pouches and semirigid bowls and trays) are now being used for shelf stable products. These new developments have raised concerns that the products may be more susceptible to severe temperature abuse by distributors, retailers and consumers. Moreover, if these new "Keep Refrigerated" products are not processed in a manner that provides absolute assurance that they are free of pathogenic microorganisms, the finished products may represent a potential public health hazard.

Therefore, this policy is intended to provide added assurance that official establishments producing meat and poultry products of the kind stipulated herein may continue to manufacture products that are safe. The need for an approved PQCP is consistent with previous labeling policies. In this instance, prior review of proposed processing procedures and controls by the Agency will assist establishments in producing safe and wholesome products. Processors currently manufacturing and packaging products with labeling not conforming to the provisions of this policy memo or in need of a PQCP must make the necessary adjustments within six months of the date of this memo.

United States Department of Agriculture

Food Safety and Inspection Service

DEC 0 4 1987

To: Branch Chiefs, SLD

Policy Memo 108A

From: Margaret O'K. Glavin, Director
Standards and Labeling Division, TS

Margaret O'K. Glavin

Subject: Water-Misted and Ice-Glazed Meat and Poultry Products

ISSUE: What is the appropriate labeling for meat and poultry products that are protected with a thin layer of water or ice?

POLICY: This replaces Policy Memo 108. When meat or poultry products are water-misted or ice-glazed, the net weight of the product may not include the weight of the water or ice. An acknowledgement to this effect must be indicated on the label application form (FSIS Form 8822-1).

A prominent and conspicuous statement must appear on the principal display panel adjacent to the product name, describing that the product is protected with a water or ice glaze (e.g., "Product Protected With Ice Glaze").

If the manufacturer can show that a water or ice glaze is sublimed from the unpackaged product during freezing or has been removed by some other method, the labeling of the product need not bear the statements identified above. A partial quality control program to assure that such water or ice is not present in the product as sold must be approved before labeling of these products is used.

RATIONALE: This policy has been applied for some time to ice-glazed poultry and water-misted pizzas or other meat food products. Recently, there was a question about whether water could be misted onto chicken fritters after cooking to partially rehydrate the breading of the fritter if the breading plus water did not exceed the allowed amount of breading for this product. Water or ice misting or glazing of any meat or poultry product is likely to be perceived by consumers as similar in nature to ice glazing of poultry and water misting of meat food products prior to freezing. As such, the same labeling scheme is necessary to inform consumers about the reason for the glazing.

The Standards and Labeling Policy Book entries for Ice-Glazed Poultry and Water Misting of Meat Food Products identify this policy for these products, and this policy memo is intended to clarify that the same policy will apply to all meat and poultry products that are ice-glazed or water-misted. The Policy Book entry for Water Misting of Meat Food Products requires that labeling of such products bear a statement next to the net weight, but the entry for Ice-Glazed Poultry does not require such a statement. Policy Memo 108 stipulated that this type of statement should be used on labeling of both kinds of products. After reconsideration of this policy, we have determined that the statement adjacent to the product name, which identifies the product as ice-glazed or water-misted, is sufficient to inform consumers and no additional statements are needed adjacent to the net weight.

In some cases, manufacturers have been able to demonstrate that a very fine water mist is sublimed when the misted product is frozen. In such cases, where the moisture is no longer present, the labeling scheme identified above is unnecessary but a partial quality control program is needed to assure over time that the water is not present.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7227.1 Revision 1	3/4/87

FILING OF LABELS

I. PURPOSE

This directive describes a uniform label filing system to aid inspectors in properly filing all approved labels and marking materials for easy reference and monitoring.

II. CANCELLATION

FSIS Directive 7227.1, dated 11/13/85.

III. REASON FOR REISSUANCE

To expand the information published in the original directive and to transmit a Label Filing Guide. The purposes of the guide are as follow.

1. To aid inspectors in the maintenance of uniform files of labeling and marking materials,

2. To show and explain the categories and requirements where all labeling materials will be filed,

3. To facilitate retrieval and review of filing of labels, and

4. To be utilized both for MPITS Standards and Labeling Division's and the Inspector In Charge's filing of approvals.

IV. REFERENCES

MPI Regulations, Section 317.14 and 381.141.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID

OPI: MPIO/RO

V. POLICY

A. Filing System

1. Filing Cabinet; Separate File

Labeling and marking material should be filed and maintained in the inspector's office in a filing cabinet that can be locked. A separate file is maintained for each official plant.

2. Manila or Cardboard sheets.

Transmittal forms for labels, inserts, etc., may be mounted on thin manila or cardboard sheets 11 3/4 by 9 inches, or 11 by 8 1/2 inches, before filing, to keep the material neat and orderly. Approval number and date can be written on upper righthand corner of manila sheet if not readily visible on the label.

3. Index

Card or other index systems are not necessary when labels are filed under this system.

4. Supervision

The circuit supervisor shall assure that label files are according to these guidelines and shall audit the generically approved labels for accuracy. The circuit supervisor should initial each generically approved label as the audit is conducted.

5. Obsolete Labels

Upon notification from plant management that an SLD- or IIC-approved label is no longer used, or from SLD that it is no longer approved, the inspector will:

a. Remove the label and accompanying transmittal sheet from the official file and return the label to plant management.

b. Date, identify the transmittal form with the word "Rescinded" and forward it to SLD for data recording.

VI. SYNOPSIS OF THREE CATEGORIES FOR FILING

All labeling materials will be filed under one of the three categories as follows:

1. Sketch Approvals

Sketch approvals shall be filed in a separate file section chronologically by approval date, with the latest approval date in front.

2. Temporary Approvals

Temporary approvals shall be filed in a separate file section chronologic by expiration date, with the latest date in front.

3. Final approvals

Final approvals shall be filed in a separate file section, with the lates approval date in front. Final approvals include:

SLD approvals
SLD approvals (with any generically approved labeling attached.)
IIC approvals
IIC approvals (with any generically approved labeling attached.)
IIC approvals (with SLD approved sketch attached, when applicable.)

VII. RESPONSIBILITY

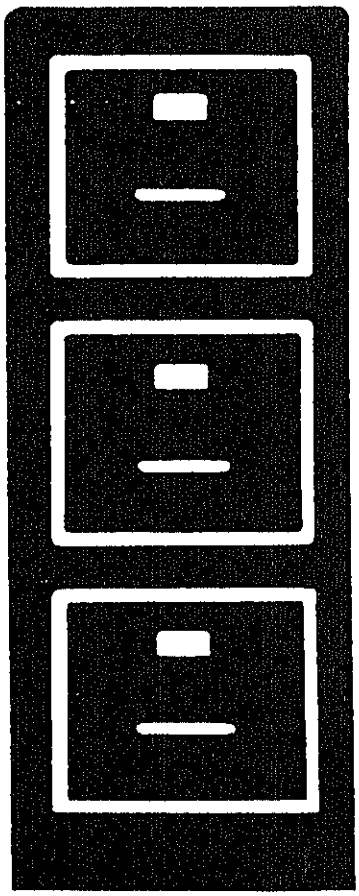
Each Inspector In Charge and Inspector who has label filing responsibili will follow the instruction in the attached label filing guide.

Deputy Administrator
Meat and Poultry Inspection Operations

ATTACHMENT
Label Filing Guide

ATTACHMENT

LABEL FILING



United States Department of Agriculture **Food Safety and Inspection Service**
Meat and Poultry Inspection Technical Services • **Program Training Division**

LABELS WILL BE FILED

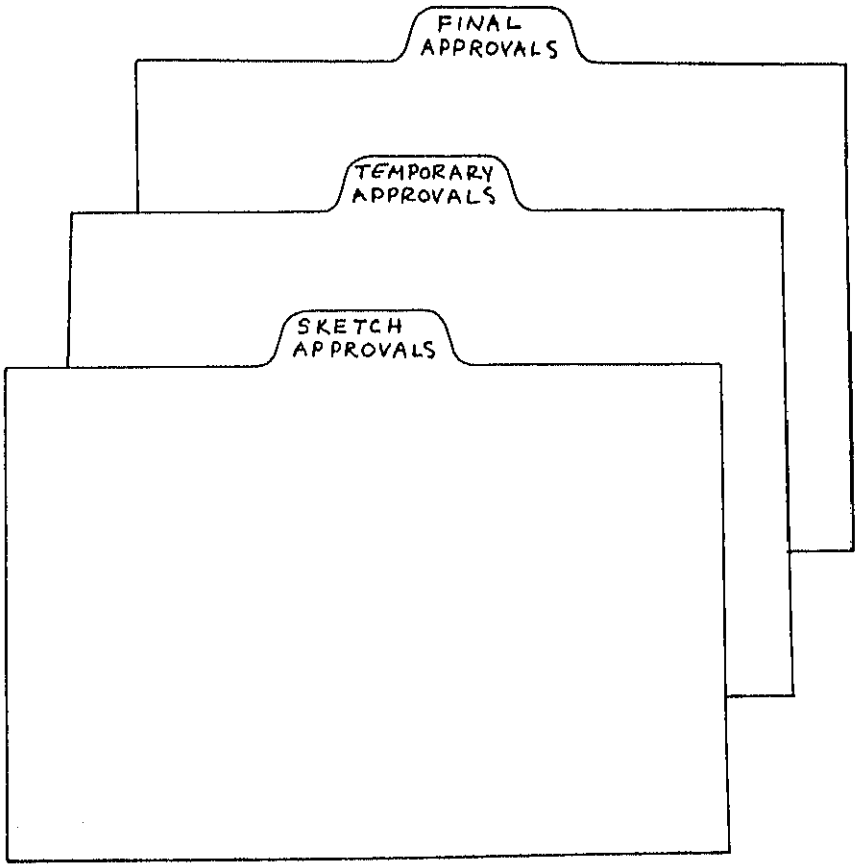
UNDER THREE CATEGORIES:

SKETCH APPROVALS

TEMPORARY APPROVALS

FINAL APPROVALS

Labeling and marking material shall be filed and maintained in the inspector's office in a filing cabinet that can be locked. A separate file shall be maintained for each official plant.

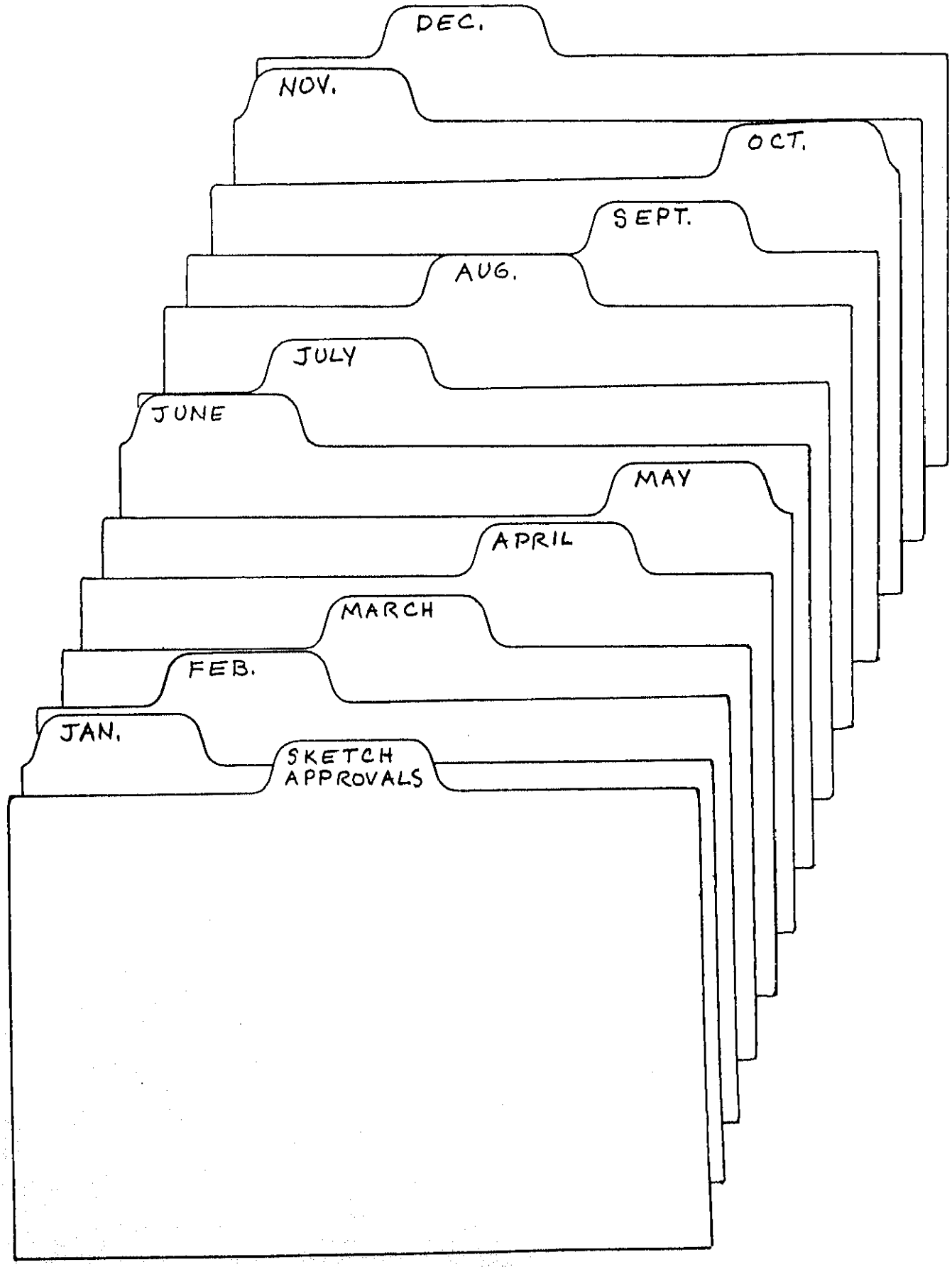


SKETCH APPROVALS

Sketches are facsimiles of a proposed final label and are submitted for approval before final labels are printed. Sketch approvals are not approved for final use and the proposed label cannot be used for labeling product until the label has been given final approval. Sketch approvals should be filed in a separate file section.

Sketch approvals shall be filed chronologically by approval date with the last sketch approval in front.

If a label receives final IIC approval from a previously approved sketch approval, that sketch shall be attached to the back of the final approved label application form and filed in final label approval file.


DEC.
NOV.
OCT.
SEPT.
AUG.
JULY
JUNE
MAY
APRIL
MARCH
FEB.
JAN.
SKETCH APPROVALS

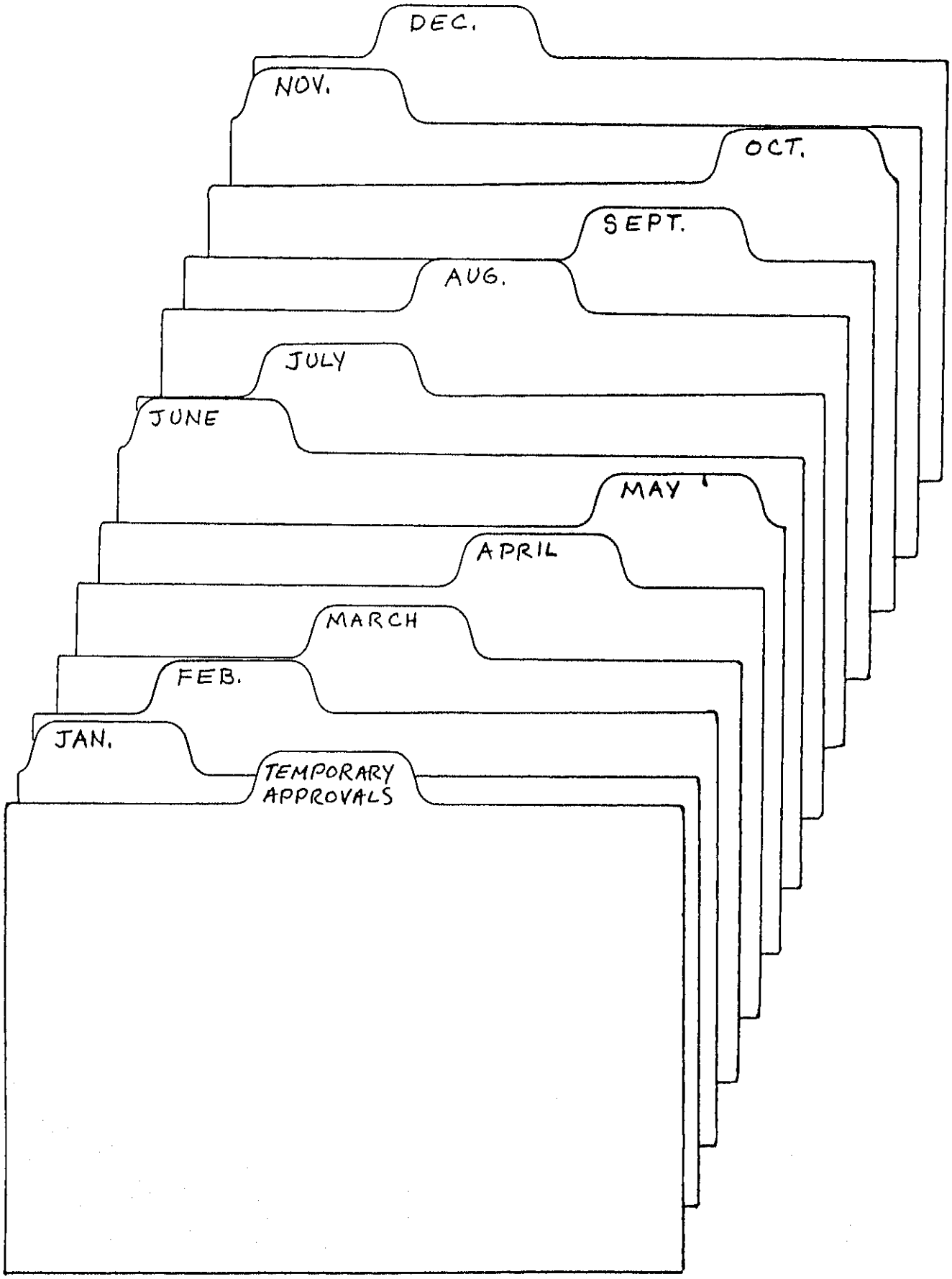
TEMPORARY APPROVALS

Temporary approval for labels may be granted only by the Standards and Labeling Division (SLD) for a period not to exceed six months.

Temporary approvals are granted for labels when the word "new" is used to flag new products.

Temporary approved labels shall be filed in a separate file section.

File temporary approvals chronologically by expiration date, with the latest date in front. The labels should be checked for expiration dates. Temporary labels shall not be used after the expiration date has expired.


DEC.
NOV.
OCT.
SEPT.
AUG.
JULY
JUNE
MAY
APRIL
MARCH
FEB.
JAN.
TEMPORARY APPROVALS

FINAL APPROVALS

Labels that have been granted final approval will be filed alphabetically according to product name (refer to FSIS Directive 7227.1). Final approvals include:

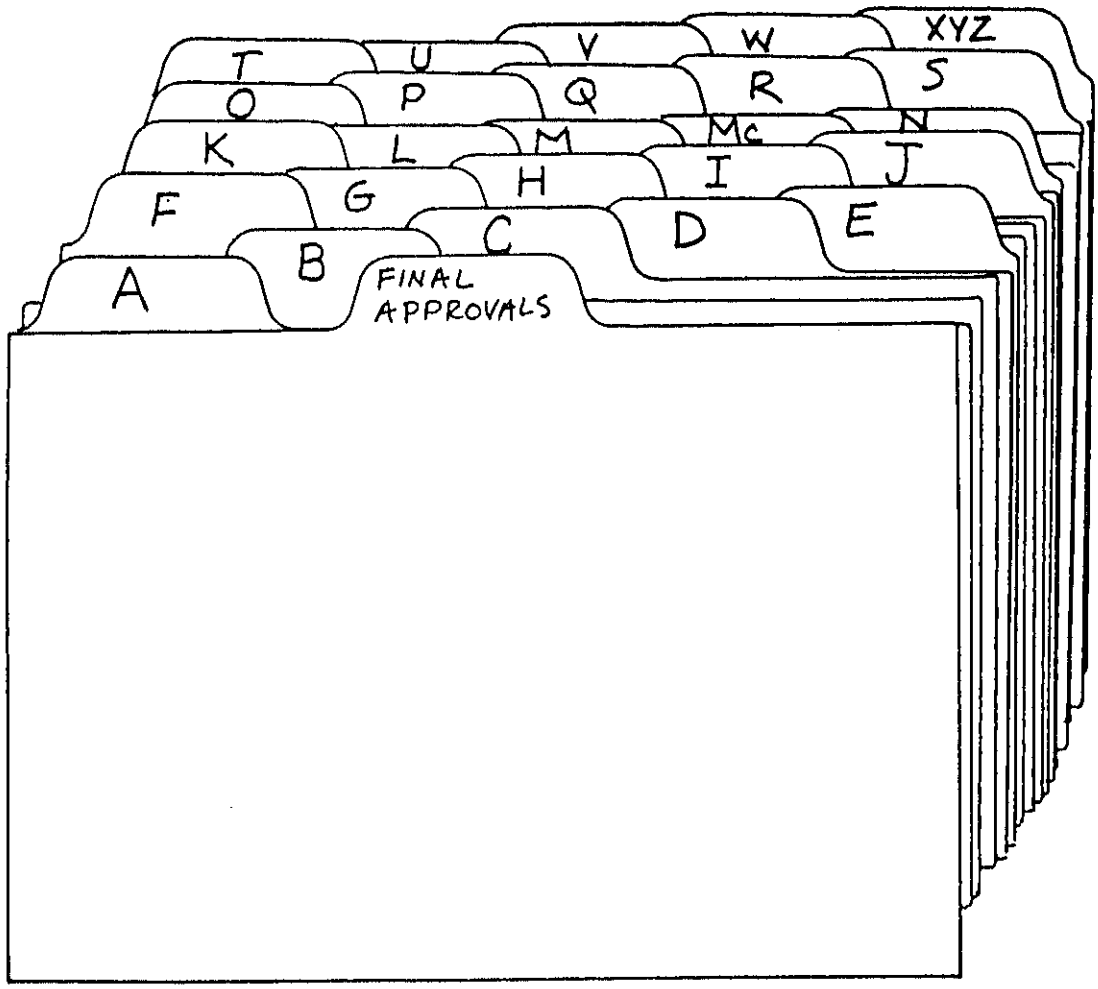
SLD APPROVALS

SLD APPROVALS (including attached generically approved labeling)

IIC APPROVALS

IIC APPROVALS (with any generically approved labeling attached)

IIC APPROVALS (with SLD-approved sketch attached, when applicable)


XYZ
W
V
U
T
S
R
Q
P
O
N
Mc
M
L
K
J
I
H
G
F
E
D
C
B
A
FINAL
APPROVALS

FILING BY PRODUCT NAME (FINAL APPROVAL SECTION)

The following are examples of how final label approvals should be filed by product name (refer to FSIS Directive 7227.1):

- Under B --

  bacon, bologna, brains, braunschweiger, breaded chicken parts, beef (corned), butt (pork shoulder), beef and gravy;

- Under C --

  capocolla, cervelat, chicken a la king, cutlets (pork, veal, etc.), chili con carne;

- Under M --

  meat (luncheon), meat food product (potted, deviled, etc.);

- Under P --

  pepperoni, pudding (liver, tongue, blood, etc.);

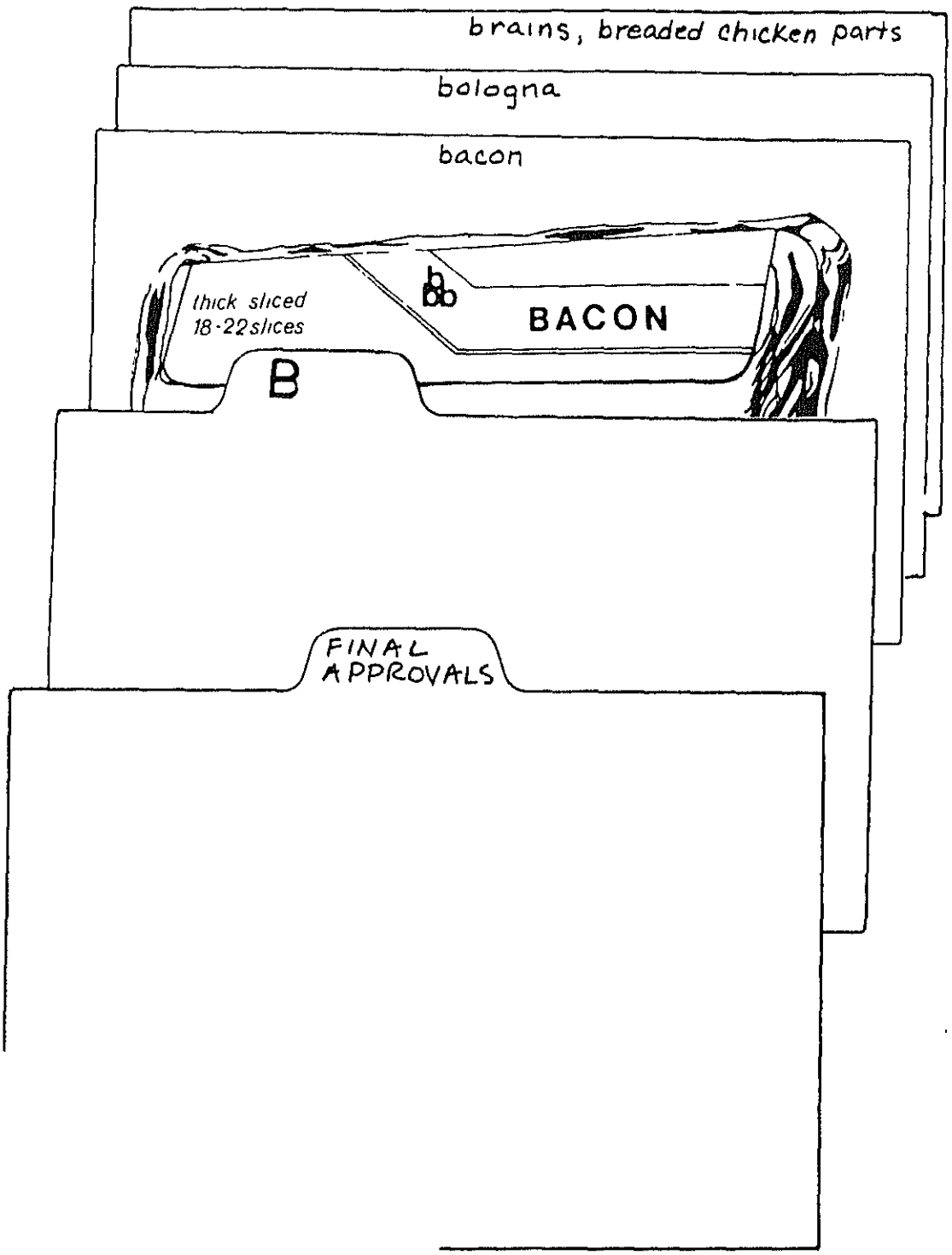
- Under S --

  salads (chicken, ham), shortening, steaks, sausage (pork, polish, vienna), soups;

- Under T --

  tongue, thuringer, tails (pig, ox and ox tail joints, turkey), and turkey rolls.

Material that cannot be readily classified alphabetically is filed under "miscellaneous." Very few items are in this class. Under each letter, labels are filed in chronological order with last approval in front. Other file subdivision is not necessary. A distinction is not made for various types of labeling material--inserts, wrappers, brands, etc. All correspondence pertaining to particular labeling or marking devices should be attached to the approval form. If correspondence concerns multiple labeling, it should be cross-referenced.


brains, breaded chicken parts
bologna
bacon
thick sliced
18-22 slices
BACON
B
FINAL
APPROVALS

FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[ ] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE 7234.1, PROCEDURES FOR PREPARING AND SUBMITTING LABEL APPLICATIONS BY ESTABLISHMENTS REQUESTING LABEL APPROVALS	7234.1	2/20/87

I. PURPOSE

This document transmits FSIS Directive 7234.1 and provides instructions to users regarding the removal of MPI Directive 920.1, MPI Bulletin 81-53, and FSIS Notice 65-85.

II. INSTRUCTIONS

The attached directive supersedes MPI Directive 920.1, MPI Bulletin 81-53 and FSIS Notice 65-85. Please discard these materials.

III. CANCELLATION

The change transmittal is cancelled when contents have been filed and MPI Directive 920.1, MPI Bulletin 81-53 and FSIS Notice 65-85 have been discarded.

Administrator
Food Safety and Inspection Service

Attachment
FSIS Directive 7234.1

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices

OPI: MPITS/Standards and Labeling Division

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7234.1 | 2/20/87

PROCEDURES FOR PREPARING AND SUBMITTING LABEL APPLICATIONS BY ESTABLISHMENTS REQUESTING LABEL APPROVALS

I. PURPOSE

This directive provides Food Safety and Inspection Service personnel with information on procedures that should be used by an establishment or its representative to prepare and submit FSIS Form 8822-1, Application for Approval of Labels, Marking or Device. (Upon next printing, FSIS Form 8822-1 will be superseded by FSIS Form 7234-1.)

II. CANCELLATION

This directive cancels MPI Directive 920.1 dated August 16, 1973; MPI Bulletin 81-53, dated November 16, 1981; and FSIS Notice 65-85, dated August 30, 1985.

III. REASON FOR ISSUANCE

(RESERVED)

IV. REFERENCES

Sections 317.4 and 381.132 of the regulations state "No labeling shall be used on any product until it has been approved in its final form by the Administrator." In addition, sections 327.14 and 381.205 of the regulations provide specific labeling requirements for imported meat or poultry products.

V. FORMS AND ABBREVIATIONS

FSIS Form 8822-1, Application for Approval of Labels, Marking or Device

FSIS Form 7234-1 will supersede and replace FSIS Form 8822-1 in the near future and all references to FSIS Form 8822-1 in this directive will pertain to FSIS Form 7234-1.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, Import Offices

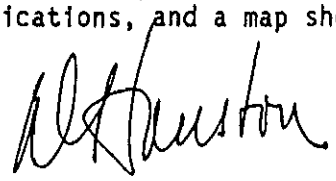
OPI: MPITS/Standards and Labeling Division

Beginning January 1, 1988, label applications will only be accepted on FSIS Form 8822-1 or FSIS Form 7234.1 (or copy thereof). All other label application forms will be obsolete.

VI. OTHER REQUIREMENTS

FSIS Form 8822-1 must be completed by an establishment or its reprsentative to request label approvals from the Standards and Labeling Division is Washington, DC, or from the Inspector-in-Charge at individual establishments.

All information required on FSIS Form 8822-1 must be completed to request an approval for the use of a label, marking, or device that will be applied to federally inspected meat or poultry products or imported meat or poultry products inspected and certified by an eligible foreign inspection system. All information must be typed or printed. Attachment 1--Guidelines for Preparing and Submitting Label Applications for Domestic Product--provides instructions for completing FSIS Form 8822-1. Attachment 2--Guidelines for Preparing and Submitting Label Applications for Imported Product--provides instructions for completing FSIS Form 8822-1 when approval is requested for an imported product. Attachment 3 provides assembly instructions, examples of completed label applications, and a map showing the Import Field Offices.



Administrator
Food Safety and Inspection Service

Attachments

1. Guidelines for Completing and Submitting FSIS Form 8822-1--Domestic Product
2. Guidelines for Completing and Submitting FSIS Form 8822-1--Imported Product
3. Examples of Completed Label Applications

   Exhibit A - Assembly of a Label Application
   Exhibits B and C - Sample Application for Label Approval of a "Complex" Domestic Product
   Exhibits D and E - Sample Applications for Label Approval of "Simple" and "Complex" Imported Products
   Exhibit F - Map of Import Field Offices

GUIDELINES FOR COMPLETING AND SUBMITTING FSIS FORM 8822-1--DOMESTIC PRODUCT

FSIS Form 8822-1 must be completed by an establishment or its representative to request label approvals from the Standards and Labeling Division in Washington, DC, or from the Inspector-in-Charge at individual establishments.

All information required on FSIS Form 8822-1 must be completed to request an approval for the use of a label, marking, or device that will be applied to federally inspected meat or poultry products. All information must be typed or printed. The following information provides instructions for completing FSIS Form 8822-1. Samples of completed label applications are contained in Attachment 2. Exhibit A illustrates the assembly of the label application. Exhibits B and C illustrate an application for approval for a "complex" domestic product.

1. **Blocks 1, 2 and 3 - USDA use only.**

2. **Block 4 - Establishment or Plant Number.**

Enter the official plant or establishment number. If the label approval is requested for use at more than one establishment, enter each establishment number where the label is to be used.

3. **Block 5 - Name of Product.**

Enter the common or generic product name, such as "Frankfurter, Cereal Added" or "Meat Patties in Gravy." Do not use trade names, brand names, or coined names, such as "Joe's Corn Dogs" or "Joe's Sloppy Joes" unless the brand name is accompanied by the true product name, such as "Batter Wrapped Wiener."

4. **Block 6 - Action Requested by USDA For Approval.**

If a temporary approval is requested, enter the number of days requested and the number of labels on hand. If a final approval is requested, enter the date the sketch label was approved, if applicable.

5. **Block 7 - Area of Principal Display Panel.**

Complete this block only if the product is to be offered for sale at the retail level. The principal display panel consists of the entire side of the package where the label is to be placed and it is considered as the area most likely to be viewed by the consumer at the time of sale. (See section 317.2(d) of the Federal meat inspection regulations and section 381.116(b) of the poultry products inspection regulations.)

6. **Block 8 - Product Formula.**

List each ingredient in the product by percent or by weight in their order of predominance. If a product consists of several components, such as a frozen dinner, list each component separately and list each ingredient of that component. If additional space is required, attach a continuation sheet(s).

Percent/Weight Column of Product Formula.
Indicate whether percentages or weights are used. The total percentages or weights must equal 100. If weights are used, indicate the weight in pounds, ounces, kilograms or grams. **DO NOT** use gallons, pints, cups, teaspoons and the like. **DO NOT** use fractions. Express fractional amounts in two decimal points, for example, 1¼ lbs. would be expressed as 1.25 lbs.

7. **Block 9 - Processing Procedures.**

Briefly, but thoroughly, describe the procedures used to formulate the product. Examples of processing procedures include:

A. Whether the product is sectioned, formed, ground, reformed or stuffed;

B. How product is treated for trichina;

C. Cooking temperatures;

D. How barbecued products are prepared;

E. How liquids are injected or infused in product;

F. Method of curing for hams, corned beef, pastrami, and other similar products;

G. How product is smoked;

H. How pizza topping is prepared;

I. Whether the product is refrigerated or frozen.

Please note that approval of the label does not necessarily mean approval of the processing procedure.

8. **Block 10 - Name and Address of Firm.**

Indicate the firm's name and mailing address. Use a two-letter State designation and include the zip code. (If you wish copies of this form to be sent to other firm addresses, indicate those addresses on those specific copies only.)

9. **Block 11 - Signature of Applicant or Agent.**

The signature of the applicant or applicant's agent must appear here.

10. **Block 12 - Signature of Inspector.**

FSIS prefers that all label applications be signed by the FSIS inspector assigned to the establishment. This enables the inspector to review and advise the applicant concerning compliance with applicable regulations.

11. **Block 13 - Conditions Applying to Use of Labels or Device.**

This block is for USDA use only. If necessary, any condition, modification or remarks governing the use of the label or device will be noted here.

SUBMISSION OF COMPLETED APPLICATIONS AND LABELS

1. Submission of Sketch Labels or Actual Labels

A. Sketch Labels - The definitions and requirements for submission of sketch labels are contained in section 317.4(a) of the Federal meat inspection regulations and section 381.132(a) of the poultry products inspection regulations.

B. Final or Temporary Labels - Attach the actual label or a color lithograph of the label. Photocopies or xerox copies are not acceptable.

2. Copies Required

A. Submit an original and two copies of each label application.

B. Add two copies for each additional establishment for which approval is requested. (See instructions for Block 10.)

C. Add one copy for each additional address that the form is to be sent to.

3. Assembling the Application.

A. Staple Form 8822-1 and label together. Include additional copies of the form and label and staple or clip the set together.

B. If the label is to be submitted directly to the Standards and Labeling Division, forward the complete application to:

USDA, FSIS, MPITS
Standards and Labeling Division
P.O. Box 7416, Benjamin Franklin Station
Washington, D.C. 20044 - 7416

C. If the label is to be approved locally, labels should be submitted directly to the Inspector-in-Charge.

FSIS FORM 8822-1 SUPPLY

FSIS Form 8822-1 supersedes all other label application forms, however, existing forms may be used until FSIS Form 8822-1 is available or until January 1, 1988. FSIS Form 8822-1 can be ordered from any Regional Office of Meat and Poultry Inspection Operations. The form may be duplicated if desired.

GUIDELINES FOR COMPLETING AND SUBMITTING FSIS FORM 8822-1--IMPORTED PRODUCT

FSIS Form 8822-1 must be completed by a foreign establishment or its representative to request label approvals from the Standards and Labeling Division in Washington, DC.

All information required on FSIS Form 8822-1 must be completed to request an approval for the use of a label that will be applied to imported meat or poultry products. All information must be typed or printed. The following information provides instructions for completing FSIS Form 8822-1. Samples of completed label applications are contained in Attachment 3. Exhibit A illustrates the assembly of the label application. Exhibits D and E illustrate applications for approval for "simple" and "complex" imported products.

1. **Blocks 1, 2, and 3 - USDA use only.**

2. **Block 4 - Establishment or Plant Number and Ports of Entry.**

Enter the name of the country and the foreign establishment number certified by the country's inspection system. If the label approval is requested for use at more than one establishment, enter each establishment number where the label is to be used. Following this information, list the Import Field Office(s) (IFO) that is responsible for providing import inspection for the port where product will be entering. A map of these offices and areas of responsibility is attached as Exhibit F. Use a continuation sheet, if necessary.

3. **Block 5 - Name of Product.**

Enter the common or generic product name, such as "Frankfurter, Cereal Added" or "Meat Patties in Gravy." Do not use trade names, brand names, or coined names, such as "Joe's Corn Dogs" or "Joe's Sloppy Joes" unless the brand name is accompanied by the true product name, such as "Batter Wrapped Wiener."

4. **Block 6 - Action Requested by USDA For Approval.**

If a temporary approval is requested, enter the number of days requested and the number of labels on hand. If a final approval is requested, enter the date the sketch label was approved, if applicable.

5. **Block 7 - Area of Principal Display Panel.**

Complete this block only if the product is to be offered for sale at the retail level. The principal display panel consists of the entire side of the package where the label is to be placed and it is considered as the area most likely to be viewed by the consumer at the time of sale. (See section 317.2(d) of the Federal meat inspection regulations and section 381.116(b) of the poultry products inspection regulations.)

6. **Block 8 - Product Formula.**

List each ingredient in the product by percent or by weight in their order of predominance. If a product consists of several components, such as a frozen dinner, list each component separately and list each ingredient of that component. If additional space is required, attach a continuation sheet(s).

Percent/Weight Column of Product Formula.

Indicate whether percentages or weights are used. The total percentages or weights must equal 100. If weights are used, indicate the weight in pounds, ounces, kilograms or grams. **DO NOT** use gallons, pints, cups, teaspoons and the like. **DO NOT** use fractions. Express fractional amounts in two decimal points, for example, 1¼ lbs. would be expressed as 1.25 lbs.

7. **Block 9 - Processing Procedures.**

Describe **in detail** the procedures used to formulate the product. Include specific references to the meat or poultry regulations where applicable; i.e., sections 381.148 to 381.150 and 381.155 to 381.171 of the poultry products inspection regulations and sections 318.10, 318.11, 318.17 to 318.19 and all of Part 319 of the meat inspection regulations. Including reference to the applicable regulations and providing details of the processing procedures serve to augment the country's laws and regulations which may lack the details required by United States regulations. For example, a label approval for consumer-sized ground beef packages should include a statement such as "Manufactured per section 319.15 of the meat inspection regulations." Examples of processing procedures include:

A. Whether the product is sectioned, formed, ground, reformed or stuffed;

B. How product is treated for trichina;

C. Cooking temperatures;

D. How barbecued products are prepared;

E. How liquids are injected or infused in product;

F. Method of curing for hams, corned beef, pastrami, and other similar products;

G. How product is smoked;

H. How pizza topping is prepared;

I. Whether the product is refrigerated or frozen.

J. Details of canning procedures.

Please note that approval of the label does not necessarily mean approval of the processing procedure. The Foreign Programs Division of International Programs will review all label applications after approval by the Standards and Labeling Division to determine if processing procedures are in sufficient detail and if foreign inspection resources are in place to produce the product. Following this review, satisfactory label approvals will be mailed to the head of inspection in the country for distribution to the inspector at the producing establishment. If PQC programs are required, the programs must be approved by the foreign inspection system prior to submitting the programs to FSIS for approval. Product cannot be produced until the inspector has received a copy of the label approval and any approved PQC programs through his/her supervisor.

8. **Block 10 - Name and Address of Firm.**

Indicate the firm's name and mailing address. Be sure to include the exact foreign address with all information in the correct format including the name of the country.

9. **Block 11 - Signature of Applicant or Agent.**

The signature of the applicant or applicant's agent must appear here.

10. **Block 12 - Signature of Inspector.**

FSIS prefers that all label applications for imported product be signed by an official of the foreign inspection system. This enables the foreign inspection officials to review and advise the applicant concerning compliance with FSIS regulations.

11. **Block 13 - Conditions Applying to Use of Labels or Device.**

This block is for USDA use only. If necessary, any condition, modification or remarks governing the use of the label or device will be noted here.

SUBMISSION OF COMPLETED APPLICATIONS AND LABELS

1. Submission of Sketch Labels or Actual Labels

A. Sketch Labels - The definitions and requirements for submission of sketch labels are contained in section 317.4(a) of the Federal meat inspection regulations and section 381.132(a) of the poultry products inspection regulations.

B. Final or Temporary Labels - Attach the actual label or a color lithograph of the label. Photocopies or xerox copies are not acceptable.

2. Copies Required

A. Submit on original and three copies of each label application. Two copies will be reviewed by FPD and then forwarded to the foreign inspection officials.

B. Add one copy for each IFO that will provide import inspection.

C. Add one copy for each additional foreign producing establishment.

D. Submit an English translation for any label with foreign language printing.

3. Assembling the Application.

A. Staple Form 8822-1 and label together. Include additional copies of the form and label and staple or clip the set together.

B. Forward the label application to the Standards and Labeling Division at the following address:

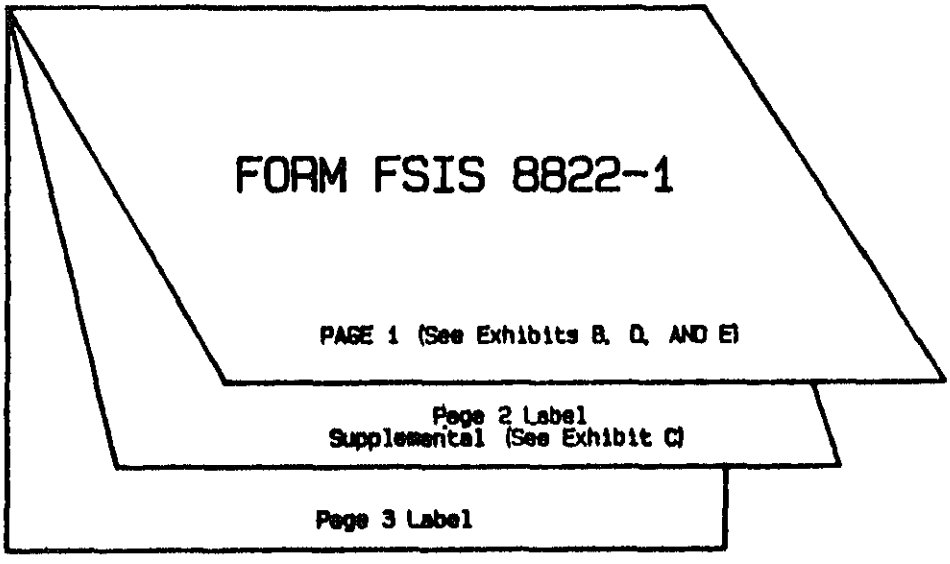
USDA, FSIS, MPITS
Standards and Labeling Division
P.O. Box 7416, Benjamin Franklin Station
Washington, D.C. 20044-7416
U.S.A.

FSIS FORM 8822-1 SUPPLY

FSIS Form 8822-1 supersedes all other label application forms, however, existing forms may be used until FSIS Form 8822-1 is available or until January 1, 1988. FSIS Form 8822-1 can be ordered from any Regional Office of Meat and Poultry Inspection Operations. The form may be duplicated if desired.

EXHIBIT A

SAMPLE OF A SET



APPLICATION FOR LABEL APPROVAL

FSIS uses this information to determine whether the applicant meets requirements to grant label approval (9CFR 317.4). FORM APPROVED OMB NO. ---- ---- Page of

U.S. DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service

APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE

FSIS has determined that information provided in items 8,9, and 10 is exempt from mandatory disclosure under the Freedom of Information Act 5 U.S.C. 552 (b)(4).

APPLICANT See cover for instructions

1. | 2. EXHIBIT B | 3. | 4. ESTABLISHMENT OR PLANT NO. AND/OR PORTS OF ENTRY: 0002

5. NAME OF PRODUCT: Cooked Meat Loaf with Gravy Dinner

6. ACTION REQUESTED BY USDA FOR APPROVAL

- [X] SKETCH
- [ ] FINAL
  - Was label previously approved as a sketch? [ ] Yes [ ] No
  - If sketch, date of sketch_____
- [ ] TEMPORARY
- [ ] REQUEST FOR EXTENSION
  - Prior approval number_____
  - Number of labels on hand_____
  - Number of days requested_____

7. AREA OF PRINCIPAL DISPLAY PANEL

8. PRODUCT FORMULA — [ ] PCT [ ] WEIGHT (No Fractions)

Water	3536
Beef	2046
Beets	1804
Dehudrated Potatoes	1112
Nonfat Dry Milk	338
Beef Broth	311
Soy Flour	162
Butter	140
Gravy Mix (see attachment)	117
Salt	82
Seasoning Mix see attachment)	82
Sugar	71
Modified Food Starch	63
Corn Syrup	60
Vinegar	38
Flour	21
Caramel Color	09
Monosodium Glutamate	05
Spice	02
Beta Carotene	01
TOTAL (Percent must total 100%)	10000

9. PROCESSING PROCEDURES

1. Grind Beef.
2. Mix meat loaf ingredients, shape and cook.
3. Slice meat loaf and place 2.875 ozs., in each tray.
4. Make cold slurry of gravy ingredients.
5. Heat gravy to 190°F., cool and pour 2 ozs over meat loaf.
6. Heat potato ingredients, without potatoes, to 190° F. Add potatoes, and stir until smooth.
7. Add 3.875 ozs., of potato mix to trays.
8. Mix sliced beets with seasoning ingredients and place 2.5 ozs., in trays.
9. Make cold slurry of Butter Sauce. Heat to 190° F., cool and add .25 ozs., over potatoes.
10. Freeze tray.
11. Cover frozen tray with approved oven-bakeable film, pack in master carton and place in frozen storage.

See attached fill specifications

10. NAME AND ADDRESS OF FIRM (Number and between data)

A B C Packers
142 Main Street
Chicago, IL 62701

11. SIGNATURE OF APPLICANT OR AGENT — DATE

12. SIGNATURES OF INSPECTOR — DATE

13. CONDITIONS APPLYING TO USE OF LABELS OR DEVICE

FSIS FORM 8822-1 (6-81) REPLACES FOOD FORM 8822-1 WHICH IS OBSOLETE

U.S. GOVERNMENT PRINTING OFFICE: 1982—

EXHIBIT C

FILL SPECIFICATIONS

Cooked Meat Loaf	25.00
Brown Gravy	17.40
Potatoes	33.70
Beets	21.73
Butter Sauce	2.17
Total	100.00

Cooked Meat Loaf	
Beef	81.80
Water	8.20
Soy Flour	6.50
*Seasoning Mix	3.30
Monosodium Glutamate	.20
Total	100.00

Potatoes	
Water	52.00
Dehydrated Potatoes	33.00
Nonfat Dry Milk	10.00
Butter	3.25
Salt	1.75
Total	100.00

Beets	
Diced Beets	83.00
Water	7.25
Sugar	3.25
Corn Syrup	2.75
Vinegar	1.75
Modified Food Starch	1.00
Salt	.75
Butter	.15
Spices	.10
Total	100.00

Brown Gravy	
Water	71.50
Beef Broth	17.90
**Gravy Mix	6.70
Food Starch	2.20
Flour	1.20
Caramel Color	.50
Total	100.00

Butter Sauce	
Water	82.00
Butter	13.00
Salt	2.50
Modified Food Starch	2.00
Beta Carotene	.50
Total	100.00

*Salt, Dextrose, onion, parsley, spice extractives.
**Flour, starch, salt, beef fat, sugar, hydrolized vegetable protein, Caramel color, monosodium glutamate, black pepper.

No approval may be given unless a completed application form has been received (7 U.S.C. 1441; 9CFR 317 and 381). FORM APPROVED - OMB NO. 68-R-0073 Page of

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE

APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE

FSQS has determined that information provided in items 8, 9, and 10 is exempt from mandatory disclosure under the Freedom of Information Act 5 U.S.C. 552 (b)(4).

APPLICANT See cover for instructions

1. | 2. EXHIBIT D | 3.

4. ESTABLISHMENT OR PLANT NO. AND/OR PORTS OF ENTRY
EST. 001
CANADA

5. NAME OF PRODUCT
GRADE A YOUNG CHICKS

6. ACTION REQUESTED BY USDA FOR APPROVAL

☐ SKETCH

☒ FINAL
Was label previously approved as a sketch? ☐ Yes ☐ No
If sketch, date of sketch _____

☐ TEMPORARY ☐ REQUEST FOR EXTENSION
Prior approval number _____
Number of labels on hand _____
Number of days requested _____

7. AREA OF PRINCIPAL DISPLAY PANEL

8. PRODUCT FORMULA

☐ PCT ☐ WEIGHT (No Fractions)

9. PROCESSING PROCEDURES

IMPORT FIELD OFFICES

1. BOSTON, MA

2. NEW YORK, NY

6. MIAMI, FL

TOTAL (Percent must total 100%)

10. NAME AND ADDRESS OF FIRM (Below and between dots)

NORTHERN POULTRY CO.
MAPLE DRIVE
TORONTO, CANADA

11. SIGNATURE OF APPLICANT OR AGENT — DATE

12. SIGNATURE OF INSPECTOR — DATE

13. CONDITIONS APPLYING TO USE OF LABELS OR DEVICE

FSQS FORM 8822-1 (11/79) REPLACES MP FORMS 466 AND 466A, WHICH ARE OBSOLETE

approval may be given unless a completed application form has been received (7 U.S.C. 1941); 9CFR 317 and 381. FORM APPROVED - OMB NO. 48-R-3078 Page of

.S. DEPARTMENT OF AGRICULTURE
OOD SAFETY AND QUALITY SERVICE

APPLICATION FOR APPROVAL OF LABELS, MARKING OR DEVICE

SQS has determined that information provided in items 8, 9, and 10 is exempt from mandatory disclosure under the Freedom of Information Act 5 U.S.C. 552 (b)(4).

PLICANT. See cover for instructions.

6.

7. EXHIBIT E

8.

9. ESTABLISHMENT OR PLANT NO AND/OR PORTS OF ENTRY
EST. 01-02-D FRANCE
IFO #2- NEW YORK, NY
#8- SAN PEDRO, CA

9. NAME OF PRODUCT

ACTION REQUESTED BY USDA FOR APPROVAL

☐ SKETCH
☒ FINAL
Was label previously approved as a sketch? ☒ Yes ☐ No
If sketch, date of sketch 1/24/86

☐ TEMPORARY ☐ REQUEST FOR EXTENSION
Prior approval number
Number of labels on hand
Number of days requested

7. AREA OF PRINCIPAL DISPLAY PANEL

sq. in.

8. PRODUCT FORMULA	☐ PCT (No Fractions) ☐ WEIGHT	9. PROCESSING PROCEDURES
PORK	48.00	1. THE PORK WITH PORK AND GOOSE LIVERS ARE PUT THROUGH A MINCER.
PORK LIVER	25.00	
GOOSE LIVER	15.00	2. ALL OTHER INGREDIENTS ARE ADDED AND BLENDED.
*PORK BROTH	4.00	
TRUFFLES	3.50	3. TINS ARE WASHED AND IMMEDIATELY FILLED AND CLOSED.
CORN STARCH	3.25	
**SPICES	1.235	4. TINS ARE THEN STERILIZED AND COOLED IN ACCORDANCE WITH GOOD COMMERCIAL PRACTICE.
SODIUM NITRITE	0.15	
		THE ATTACHED PROCESSING SCHEDULE HAS BEEN APPROVED BY THE CANNING AUTHORITY DESIGNATED BY THE MEAT AND/OR POULTRY INSPECTION OFFICIALS IN FRANCE.
TOTAL (Percent must total 100%)	100.00	

*THE PORK BROTH MEETS THE MOISTURE PROTEIN REQUIREMENT OF NO MORE THAN 135:1.

**SPICES CONSISTS OF BLACK PEPPER, BASIL, NUTMEG.

10. NAME AND ADDRESS OF FIRM (Below and to know date)

TRADE COMPANY
12345 ANYWHERE
FRANCE

11. SIGNATURE OF APPLICANT OR AGENT — DATE

12. SIGNATURE OF INSPECTOR — DATE

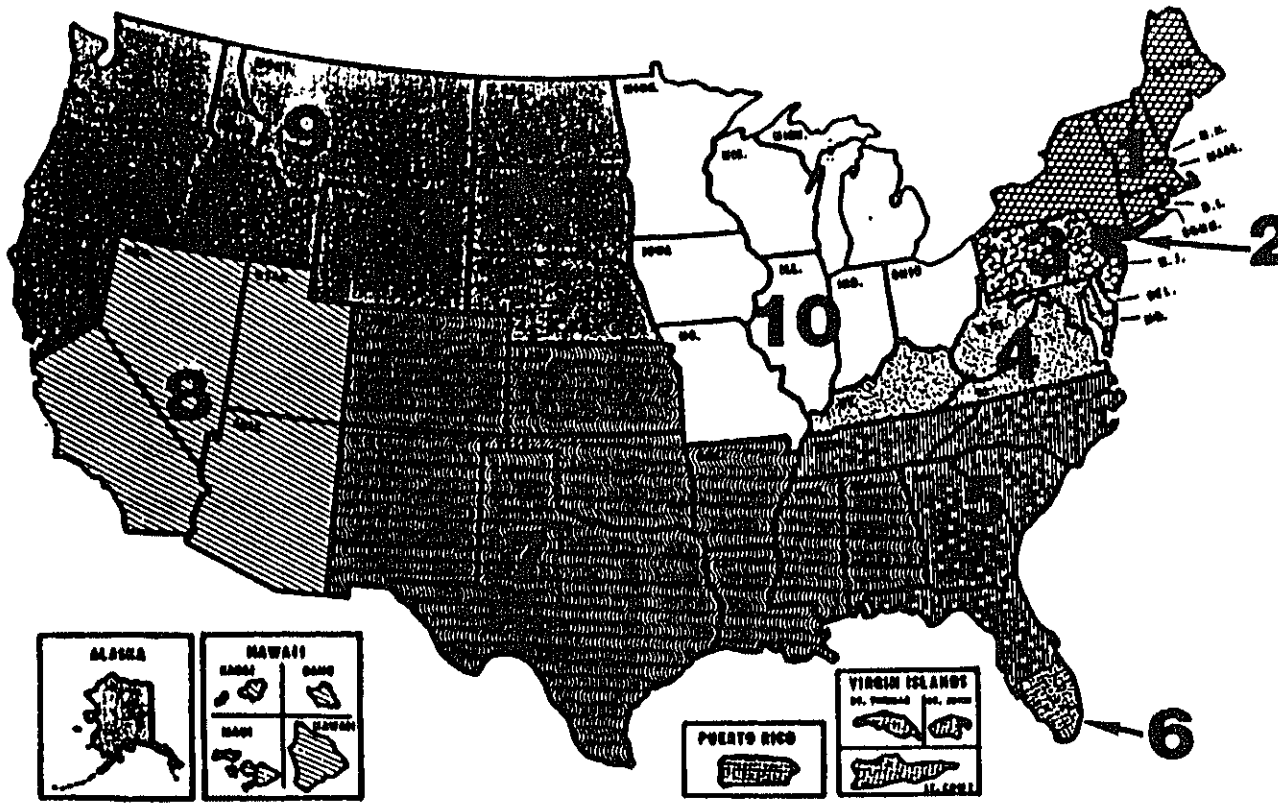
13. CONDITIONS APPLYING TO USE OF LABELS OR DEVICE

FSIS FORM 8822-1 (11/79) REPLACES MP FORMS 488 AND 488A, WHICH ARE OBSOLETE

EXHIBIT F

INTERNATIONAL PROGRAMS

(Field Structure)



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7235.1 | 12-9-87

SAFE FOOD HANDLING OR CARE STATEMENTS ON POULTRY LABELING

I. PURPOSE

This directive establishes four "safe food handling" or "safe food care" labeling statements that may be used by poultry processors and gives the Inspector-In-Charge at official poultry establishments the ability to approve these statements.

II. (RESERVED)

III. (RESERVED)

IV. REFERENCES

MPI Regulations, Sections 381.125 and 381.132(c).

V. FORMS AND ABBREVIATIONS

The following will appear in their abbreviated form in this directive:

MPI	Meat and Poultry Inspection
SLD	Standards and Labeling Division
IIC	Inspector-In-Charge

FSIS Form 8822-1 Application for Approval of Labels, Marking or Device

VI. POLICY

Section 381.132(c)(iii) of the MPI regulations specifies that an IIC may approve certain label statements consistent with the provisions of Section 381.125. Section 381.125 specifies certain special handling label statements, and provides that the Administrator may approve other such statements in specific cases.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, TRA, ABB, R&E, AID

OPI: TS/SLD

VII. BACKGROUND

The goal of FSIS, a public health agency in the U.S. Department of Agriculture (USDA), in part, is to assure that meat and poultry products distributed to consumers are wholesome, not adulterated, and properly marked, labeled and packaged. Toward this goal, "safe food handling" or "safe food care" statements have been approved by the Administrator that will provide positive handling and cooking information on the labels of poultry products.

VIII. PROCEDURES

The use of "safe food handling" or "safe food care" label statements specified in this directive is voluntary. This is not a mandatory labeling feature.

A. Specified Statements

The following statements may be approved by the IIC for use in the labeling of poultry products under the approval system currently in place (9 CFR 381.132(c)). However, the statements as approved on the FSIS Form 8822-1 and used on the labels must be exactly as written below. Statements (1), (2), and (3) all must be used. Statement (4) is optional.

(1) KEEP ALL UNCOOKED MEATS REFRIGERATED OR FROZEN UNTIL COOKING--THAW IN REFRIGERATOR OR MICROWAVE

(2) COOK THIS PRODUCT THOROUGHLY TO AN INTERNAL TEMPERATURE OF 180°F.
[For boneless product substitute 160° F for 180° F]

(3) WASH PREPARATION SURFACES AND UTENSILS AFTER CONTACT WITH UNCOOKED MEATS

(4) FOR ADDITIONAL COOKING AND HANDLING INFORMATION, WRITE TO: [COMPANY NAME AND ADDRESS]

B. Alternative Statements

Special handling statements not specified in Section 381.125 or in this directive are not statements the IIC may approve under Section 381.132(c)(iii). If processors desire to use other special handling statements, or variations of the aforementioned statements on product labels, the FSIS Form 8822-1 must be submitted to SLD for review.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C

FSIS DIRECTIVE

7239.4 | 3/9/87

CHILD NUTRITION LABELING PROGRAM

I. PURPOSE

This directive describes procedures for the voluntary labeling of meat and poultry products under the Child Nutrition (CN) Labeling program administered by the Food and Nutrition Service in cooperation with the Food Safety and Inspection Service.

II. CANCELLATION

Section 17.12, Meat and Poultry Inspection Manual

III. REASON FOR REISSUANCE

[RESERVED]

IV. REFERENCES

Parts 317, 318, and 381, Meat and Poultry Inspection Regulations; 7 CFR Parts 210, 220, 225 and 226, Child Nutrition Labeling Program, Food and Nutrition Service; FNS-245 The Child Nutrition Labeling Program: An overview; Child Nutrition Labeling for Nonmeat Products; FNS-253 Child Nutrition For Meat and Poultry Products, Food and Nutrition Service; Food Buying Guide for Child Nutrition Programs, Program Aid Number 1331, Food and Nutrition Service; Child Nutrition Labeling Program-Inspector's Guide Prepared by the Food and Nutrition Service for Food Safety and Inspection Service.

V. FORMS AND ABBREVIATIONS

The following will appear in their shortened form in this Directive:

CN	-	Child Nutrition
USDA	-	United States Department of Agriculture
USDC	-	United States Department of Commerce
FNS	-	Food and Nutrition Service

MP Form 8822-1 - Application For Approval of Labels, Marking or Device

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, R&E, TRA, ABB

OPI: Standards and Labeling Division, MPITS

FBG - Food Buying Guide for Child Nutrition Programs, Program Aid Number 1331, January 1984, FNS
NTSD - Nutrition and Technical Service Division, FNS
MPIO - Meat and Poultry Inspection Operations

VI. POLICY

The Food Safety and Inspection Service is responsible for inspecting meat and poultry products that bear labeling identifying the product as contributing towards the child nutrition meal pattern requirements administered by the Food and Nutrition Service.

A memorandum of understanding (MOU) has been entered into by the Food Safety and Inspection Service, the Agricultural Marketing Service and the National Marine Fisheries Service of the United States Department of Commerce to provide for the inspection of child nutrition labeled nonmeat and nonpoultry products.

VII. CHILD NUTRITION PROGRAM

A. The National School Lunch Program, School Breakfast Program, Child Care Food Service Program, and the Summer Food Program provide that a specific amount of food from each of four food components must be served. These four food components are: (1) Meat/Meat alternate (eggs, cheese, peanut butter, cooked dry beans, vegetable protein product, cheese alternate products, protein fortified products), (2) vegetable/fruit, (3) bread/bread alternate (enriched batter and/or breadings, taco shells, pie crusts, noodles, tortillas, stuffing cracker crumbs, etc.), and (4) milk. To ensure that meals served in the child nutrition programs meet these meal pattern requirements, it is necessary to determine the contribution that individual foods make toward these requirements.

B. CN labeled meat and poultry products must:

1. Be evaluated to determine their contribution towards the meal pattern requirements using the **Food Buying Guide For Child Nutrition** Programs (Program Aid 1331, Food and Nutrition Service.)

2. Be produced under Federal inspection.

C. CN labels must contain the following information:

1. Product Name
2. Federal inspection legend containing the establishment number
3. Name and address of the manufacturer or distributor

its statement

statement. This statement must be printed as an duct label and must include:

; a distinct border around the CN

b. A six-digit FNS assigned number in the upper right-hand corner of the CN label statement.

c. The statement of the product's contribution towards meal pattern requirements for the child nutrition programs.

d. A statement specifying that the use of the logo and CN statement is authorized by FNS.

e. The month and year that FNS approved (or is expected to approved within a 3 month range) the label in final form.

An example of a CN statement for a Beef Pattie containing a vegetable protein product is as follows:

CN

This 3.00 oz serving of raw beef pattie provides when cooked 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-85)

CN

VIII. SPECIAL CHARACTERISTICS OF CN LABELED PRODUCTS

A. CN labeled products must be evaluated on the basis of information contained in the FBG, therefore, it is imperative that information provided on MP Form 8822-1 is detailed and consistent with the food item in the FBG.

B. The product formula shown on MP Form 8822-1 must identify ingredients as follows:

1. Specify the maximum fat content of each meat used such as "ground beef (no more than 30 percent fat)".

2. If retail cuts, specify as shown in the FBG such as "beef chuck roast without bone".

3. Beef may not include "partially defatted chopped beef". If PDCB is used, it must be declared separately in the formula and on the label and is not creditable.

4. Ground beef is understood to be the standardized product provided for in section 319.15(a) of the meat inspection regulations.

5. The vegetable protein products must be identified by manufacturer, product name, code, and ingredients of each to be used. No substitutes are authorized unless shown on the approved MP Form 8822-1.

C. Processing procedures shown on MP Form 8822-1 must include all major steps in the preparations of the product including, but not limited to the following:

1. Raw and cooked weight of individual portions
2. Actual cooking yields
3. Fill specifications
4. Internal temperature of the finished product

D. A CN labeled product is under a warranty as follows:

1. USDA has agreed that CN labeled products imply a warranty to the purchasing food service authority. If the CN labeled product is used in the child nutrition program according to directions, the institution will not have an audit claim filed against it for noncompliance of the CN labeled product with the meal pattern requirements.

2. If a State or Federal auditor finds that a CN labeled product does not actually meet meal pattern requirements claimed on the label, the auditor will report this finding to NTSD, who will prepare a report to MPIO for any action deemed necessary to correct the alleged noncompliance.

IX. RESPONSIBILITIES AND PROCEDURES

A. Inspector in Charge must:

1. Assure that all labels bearing a CN statement have been approved by the Standards and Labeling Division. Local CN label approvals are not authorized except for the label changes provided for in sections 317.5(b) and 381.134(b) of the meat and poultry products inspection regulations. However, portion size may not be changed. Whenever a product code number or a distributor is changed, send a copy of the new label to FNS.

2. Assure that quality control program for the product has been approved by the Processed Products Inspection Division prior to production of the product.

3. Assure that the vegetable protein product, cheese alternate, or protein fortified product used is identical to that shown on the approved label application, unless authorized in writing by FNS.

4. Permit no substitution of any ingredient unless stated on the approved label application MP form 8822-1.

5. Assure that cooking yields are being adhered to. The processor's cooking yield as stated on MP Form 8822-1 is a maximum value and may not be exceeded.

B. FOOD AND NUTRITION SERVICE

1. The Nutrition and Technical Services Division (NTSD) will evaluate product formulations and determine the accuracy of the CN statement on labels of meat and poultry products. Completed MP Form 8822-1, in 6 copies, may be delivered to:

CN Labels - Room 602
Nutrition and Technical Services Division, FNS
3101 Park Center Drive
Alexandria, VA 22302

2. NTSD will process the MP Form 8822-1, authenticate and date action taken on SLD copy.

3. NTSD or an authorized establishment representative will deliver the processed MP Forms to the Standards and Labeling Division, FSIS, for further processing.

4. NTSD will provide food manufacturers with instructions for calculating the contribution that a meat or poultry product makes toward the meal pattern requirements and for the design of the CN label. Phone Area Code (703) 756-3556.

C. STANDARDS AND LABELING DIVISION WILL:

1. Maintain liaison with the Nutrition and Technical Services Division, FNS to provide standards and labeling policy and interpretation of applicable meat and poultry products regulations.

2. Process MP Form 8822-1 and the accompanying CN label in accordance with section 317.4 of the meat inspection regulations.

3. Provide Processed Products Inspection Division with a copy of the approved CN label and MP Form 8822-1.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7310.7 | 6-12

TRICHINAE CONTROL REQUIREMENTS FOR PORK USED ON PIZ

I. PURPOSE

This Directive provides instruction from the Administrator as to when pork used on pizza requires treatment for the control of trichinae.

II. CANCELLATION

MPI Manual Section 18.38(a).

III. (RESERVED)

IV. REFERENCES

MPI Regulations, Section 318.10.

V. POLICY

MPI Regulations require that fresh pork products be treated to destroy trichinae if the Administrator determines they would be prepared in such a manner as to possibly be eaten rare or without thorough cooking because of th appearance of the finished product or otherwise (Section 318.10(b)). In accordance with this regulation, the Administrator has determined that pork used on certain pizzas must receive treatment for the control of trichinae.

IV. REQUIREMENTS

A. Fresh pork used on pizza must be treated for the control of trichin when:

1. Used on a deep dish pizza.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, TRA, ABB, R&E, AID,

OPI: MPITS/PPID

2. Used on a pizza shell if:

a. The shell, before any filling is put on, has characteristics of having been baked; and

b. The product's label bears cooking instructions that, when followed, may not assure that the pork reaches an internal temperature of 144°F.

3. Used on an unbaked pizza shell and distributed for refrigerated (as opposed to frozen) display and sale.

4. Used in an uncooked pizza topping prepared and shipped as such.

B. If there is any uncertainty whether Paragraph A.2. (above) applies to a particular product, the establishment may conduct tests, monitored by the inspector, to verify that the raw pork component reaches an internal temperature of 144°F when label cooking instructions are followed. Should there be any questions about the test protocol, inspectors or the establishment may contact the Processed Products Inspection Division, FSIS, USDA, Washington, DC 20250.

Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

7610.3 | 7-16-87

EXPANDED OPERATING SCHEDULES FOR TOTAL QUALITY CONTROL ESTABLISHMENTS

I. PURPOSE

This directive provides guidelines to inspection personnel on total quality control (TQC) establishments that may request approval to expand their operating schedules under sections 318.4 and 381.145 of the Federal meat and poultry inspection regulations. Additionally, this directive clarifies FSIS policy on TQC establishments currently approved to produce and hold product after their first 8 hours of operations.

II. (RESERVED)

III. REASON FOR ISSUANCE

To provide and clarify procedures and conditions for permitting TQC establishments to operate beyond their 8-hour operating schedules.

IV. REFERENCES

Sections 307.4, 318.4, 381.37, and 381.145 of the Federal meat and poultry inspection regulations.

V. ABBREVIATIONS

The following appears as abbreviated in this directive:

FSIS - Food Safety and Inspection Service

IIC - Inspector in Charge

TQC - Total Quality Control

DISTRIBUTION: All MPI Offices, T/A Inspectors, **OPI:** PPID/MPITS
ant Management, T/A Plant Management, Science
d Compliance Offices, ABB, AID, R&E, TRA

VI. POLICY

A. General.

1. Under conditions specified in sections 318.4 and 381.145 of the Federal meat and poultry inspection regulations, TQC establishments may request approval to expand their operating schedules to up to 12 hours per shift. If approval is granted, establishments may produce product, in compliance with Agency requirements, during expanded hours of operation and, if desired, may ship such product. All provisions required of the approved TQC system during the first 8 hours of operation shall apply also during the expanded hours of operation.

2. In some instances, TQC establishments may have obtained prior approval from FSIS to produce product after their first 8 hours of operations provided they hold that product until the inspector's next tour of duty to allow opportunity for inspection prior to shipping. These establishments now have the following options:

a. They may continue to operate under the "produce and hold" policy provided they comply with B.1.b. and B.2.e. below requiring that all raw materials to be used after the first 8 hours of operation are on hand at the establishment and available for inspection prior to the end of the first 8 hours of operation, or

b. They may apply for approval to expand their operating schedules as set forth in 1. above permitting them to ship the product produced after the first 8 hours of operation.

3. Any TQC establishment may be authorized to produce and hold, provided its TQC program is amended to comply with B.1.b. and B.2.e. of this directive.

B. Requests for Expanded Operations

1. Any TQC establishment may request approval to expand its operating hours to up to 12 hours if:

a. The establishment has operated satisfactorily under a TQC system for at least 1 year,

b. All products produced after the end of the first 8 hours of operation will only be a continuation of the processing monitored by the inspector and conducted during the last hour of the first 8 hours of operation, and

c. All immediate containers of products produced and packaged will bear code marks unique to any period of production beyond the first 8 hours of operation.

2. An establishment's request for expanded hours of operation shall contain the following information:

a. Date the establishment received approval of its TQC system and the date TQC was implemented.

b. Proposed schedule of operations.

c. Procedures for informing the IIC of daily production schedule and of products/process to be continued during expanded operations.

d. Description of the coding system for products produced during expanded operations. The codes must be unique to a specified period of production. At a minimum, the codes must indicate whether the products were produced during the first 8 hours of operation or during the expanded operating schedule.

e. Statement assuring that all raw materials to be used are on hand at the establishment and available for inspection prior to the end of the first 8 hours of operation.

C. Review of Establishment Requests

1. The establishment's request shall be submitted through the IIC to the Circuit Supervisor who reviews it and submits it to the Regional Director through the Area Supervisor.

2. The Regional Director shall review and approve acceptable requests.

3. Upon approval of an establishment's request, the establishment shall amend its TQC system within 10 days from the date of the approval letter from the Regional Director to comply with the provisions contained in its request.

D. Monitoring Expanded Hours of Operations

1. The inspector shall be accountable for reviewing and verifying the available products and those records that are required of industry and for taking corrective action when necessary.

2. The inspector shall monitor expanded hours of operation by:

a. Reviewing the intended production schedule.

b. Assuring that production is not a new process, but only a continuation of a process that was monitored during the last hour of the first 8 hours of operation.

c. Observing raw materials on hand intended for use during the expanded hours of operation. If not available, the process may not continue under the provisions of the expanded operation.

d. Conducting post review of the production process by:

(1) Comparing production volumes to raw materials on hand from the previous day,

(2) Evaluating establishment records from the expanded hours of operation, and

(3) Inspecting or taking verification samples, if product is still available.

e. Assuring that the establishment informs him/her in writing of the code marks used and that product containers bear such codes.

E. Inspection Coverage During Expanded Hours of Operations

1. The work performed by an FSIS inspector outside the basic tour of duty may be scheduled in accordance with rules, regulations, and Agency policy.

a. Call-back work shall be authorized by the Circuit Supervisor after discussion with the IIC and/or inspector. In this case, an inspector will be scheduled for a minimum of 2 hours of work.

b. The scheduling of overtime work periods contiguous to the inspector's basic tour of duty shall be authorized by the Circuit Supervisor after discussion with the IIC and/or inspector.

c. The inspector may also arrange a proposed tour of duty that will include starting times that are staggered in such a way as to provide inspectional coverage of establishment operations during extended working hours that will be appropriate to fulfill the inspection requirements. The inspector shall submit a proposed tour of duty to the supervisor for approval.

2. Establishments shall incur some overtime charges if the Circuit Supervisor determines inspection coverage is warranted during expanded hours of operation.



Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9125.1 | 3-27-87

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO BAHRAIN

I. PURPOSE

This directive describes current Bahrain requirements for meat and poultry products exported to Bahrain from the United States.

II. CANCELLATION

MPI Manual, Section 22.22-A.
MPI Bulletins 82-60 and 84-1.

III. [RESERVED]

IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 Meat and Poultry Export Certificate of Wholesomeness.

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

A. **Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification.

a. A Certificate of Islamic (Halal) Slaughter is not mandatory. However, exporters should be aware that such product would have limited distribution. U.S. exporters should contact the importer in Bahrain to determine whether Certificate of Islamic Slaughter is required on a subject shipment.

b. If required, the exporter must obtain a certificate from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognize by importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certification must be endorsed by the Arabian-American Chamber of Commerce or by a Bahrain Consul and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers are available from the FSIS Regional Director or Export Coordination Division.

3. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by appropriate Halal certificate.

B. **Product Requiring Special Handling.** Bahrain requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

C. **Labeling.**

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW____°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN____°C AND____°C."

2. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Bilingual labels. The Arabic language must be one of the languages used for declaration.

b. Country of origin.

c. Production (slaughtering or freezing) and expiration dates.

(1). Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) The use of a number for a month is not acceptable. Calendar strips preprinted on label allowing the designation of calendar dates with the literal translation are in frequent use.

(2). Production (slaughtering or freezing) and expiration dates required on shipping containers are only for institutional packing.

(3). Production (slaughtering or freezing) date must be accompanied by the statement "Product good for _____ months from date of production."

(4). If the statement "Product best sold or used by (a specified date)" is used, the specified date must be the same as the expiration date.

(5). Expiration date is calculated from the date the product was first frozen. The statement "Product must be frozen 72 hours after slaughter" must be placed in the "Remarks" section of FSIS Form 9060-5.

d. The use of the terminology "Keep Refrigerated" is not acceptable on labels for frozen product.

e. Shelf life of product. The shelf life of product must start from production date.

f. Metric net weight.

g. Product identification.

h. If a Certificate of Islamic Slaughter is required for subject product, a statement that the product has been slaughtered according to Islamic principles must be on label.

3. The following methods of labeling are alternatives to C.2.:

a. Stickers. Must not interfere with label terminology and be self destructive on removal. Over labeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation. No sticker carrying the production and/or expiration date is allowed on any product.

b. Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

c. Ink stamp. Ink must be indelible and legible. (Ink stamps are the least desirable labeling method.)

4. Prepackaged processed meat and poultry product. The production (packaging or freezing) and expiration dates and the net weights of frozen products are required on the label of prepackaged processed meat and poultry product.

VII. MEAT PRODUCTS

A. **Fresh/Frozen Meat Products.** Certification. Issue FSIS Form 9060-5 (See Attachment.)

B. **Expiration Period.** For frozen meats, the period from slaughtering or freezing until arrival in Bahrain shall not be more than 4 months. Product shall be maintained frozen at a temperature not more than -18°C. with an expiration date of 12 months for beef and 9 months for minced meat and mutton.

VIII. POULTRY PRODUCTS

A. **Fresh/frozen poultry.** Certification. Issue FSIS Form 9060-5 (See Attachment.)

B. **Expiration Period.** The period elapsed from slaughtering or freezing until arrival in Bahrain shall not be more than 3 months for frozen turkey, duck, goose and chicken. Product shall be maintained frozen at a temperature not more than -18°C. with an expiration date of 12 months.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Form 9060-5

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than $10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 619 and 671), and the Poultry Products Inspection Act (21 USC 458 and 461), for an unauthorized or false alteration or misuse of this certificate.

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	MPA- 811001
Fort Washington, PA	Bahrain	10/10/85	

EXPORTED BY (Shipper's name and address including ZIP Code)

Washington Beef Packing Co.
1439 Gilmore Avenue
Camden, NJ 08109

CONSIGNED TO (Name and address, including ZIP Code)

Mr. Joseph Brown
Box 20489
Manama, Bahrain

PRODUCT EXPORTED FROM:

EST. PLANT NUMBER (If applicable): Est. 45X

CITY: Camden, NJ

- ☐ @ SLAUGHTERING PLANT
- ☒ @ PROCESSING PLANT
- ☐ @ WAREHOUSE
- ☐ @ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
181 kg	22 Cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST./PLANT NUMBER ON PRODUCT
Beef Pepperoni	86 kg	10		Est. 45X
Beef Salami	95 kg	12		Est. 69X

1/ As stated by applicant or consignee

REMARKS: Product must be frozen 72 hours after slaughter.

SPECIMEN

☒ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER: Dane B. Marbury, DVM, 608-03

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (2/85) REPLACES MP FORM 130 (3/83) WHICH MAY BE USED UNTIL EXHAUSTED ORIGINAL

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9185.1 | 3-31-87

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO EGYPT (ARAB REPUBLIC OF)

I. PURPOSE

This directive describes current Egyptian requirements for meat and poultry products exported to Egypt from the United States.

II. CANCELLATION

MPI Manual, Section 22.32.

III. [RESERVED]

IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Certificate of Wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

A. **Certification.**

1. Before issuing FSIS Form 9060-5 covering product to be shipped to Egypt, inspectors must read the specifications to assure that all FSIS certifications set forth in the bids are met. Exporters wishing to

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

certify special characteristics of product (such as types of pack or cut, weight range of product, quality, etc.), to satisfy supplier-purchaser agreements or specifications may obtain such certification on a reimbursable basis from the grading services of the Agricultural Marketing Service, U.S. Department of Agriculture.

2. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

3. Islamic Slaughter Certification. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic Slaughter from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by an Egyptian Consulate and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers may be obtained from the FSIS Regional Director or the Export Coordination Division.

4. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

B. **Product Requiring Special Handling.** Egypt requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

C. **Ship Stores.** Port Said is a free port. All U.S. product would be eligible for ship stores for any flagship.

D. **Labeling.**

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW____°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN____°C. and____°C.")

2. Fresh/frozen and canned meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Bilingual labels. All labels must be in Arabic and English.

b. Statement that product has been slaughtered according to Islamic principles.

c. Metric net weight. Lettering and numbers for unit metric weight must be in Arabic.

d. Product (slaughtering or freezing) and expiration dates. Spell out or abbreviate name of month (EXAMPLE: JAN. or JANUARY 1985). The expiration date is calculated from the date the product was first frozen. Calendar strips preprinted on label allowing the designation of calendar dates with literal translation are in frequent use.

VII. MEAT PRODUCTS

A. Fresh/Frozen Meat Products. For certification, issue FSIS Form 9060-5. (See Attachment.)

B. Expiration Period.

1. Frozen meat (including beef and sheep livers with lymph nodes attached) must be shipped from the United States within 2 months of production date. The bill of lading will be used to confirm the date of shipping.

2. Egypt has no fixed expiration period for meat products: 12 months is suggested as a reasonable expiration period.

VIII. POULTRY PRODUCTS

A. Fresh/Frozen Poultry Products. For certification, issue MP Form 130. (See Attachment.)

B. Expiration Period. Frozen poultry (including poultry giblets) must:

1. Be shipped from the United States within 2 months of production date and arrive in Egypt within 3 months of production date.

2. Have expiration date within 9 months of the production date.

C. When frozen poultry sample is thawed, the amount of water collected should not exceed 5 percent.

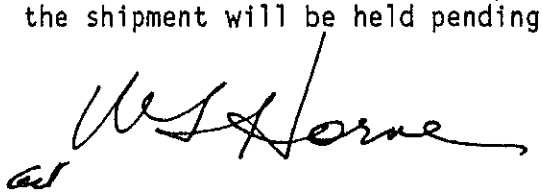
IX. IMPORT INSPECTION

Random laboratory samples for Salmonella are collected on meat and poultry product entering Egypt. Product tested by the country of origin, prior to shipment, will not be honored by Egypt.

A. Beef (including beef livers) is accepted when 10 percent or less of the samples are positive.

B. Poultry is accepted when 20 percent or less of the samples are positive.

C. Exception to permissible levels of Salmonella. If the type of Salmonella identified is S. Typhi, S. ParaTyphi A, B, and C, or Cholera Swiss, the shipment will be held pending a decision by the Ministry of Health.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Form 9060-5

U S DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than $10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (5), 21 USC 676) and the Poultry Products Inspection Act (21 USC 458 (c) (1), (2), and (5), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	
Baton Rouge, LA	Egypt	11/8/85	MPA- 811005

EXPORTED BY *(Applicant's name and address including ZIP Code)*

Riverside Meat Company
2799 Saint Charles Avenue
New Orleans, LA 70130

CONSIGNED TO *(Name and address, including ZIP Code)*

The General Authority For Supply Commodities
28, Gomhoira Street
Cairo, Egypt

PRODUCT EXPORTED FROM:

EST/PLANT NUMBER *(If applicable)*: Est. 2002X

CITY: New Orleans, LA

- [X] @ SLAUGHTERING PLANT
- [X] @ PROCESSING PLANT
- [ ] @ WAREHOUSE
- [ ] @ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
8730.20 kg	525 cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Beef Franks	2290.00 kg	150		Est. 2002X
Steak	2110.10 kg	100		Est. 2000X
Beef Ribeye Steak	2340.00 kg	200		Est. 1000X
Beef Top Round	1990.10 kg	75		Est. 1999X

1/As stated by applicant or contractor

REMARKS

SPECIMEN

[X] **I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.**

[ ] **I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.**

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER: Monica C. McClain, DVM, 306-19

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (2/85) REPLACES MP FORM 130 (2/82) WHICH MAY BE USED UNTIL EXHAUSTED ORIGINAL

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9205.2 | 1-7-87

FRANCE REQUIRES TRICHINAE CERTIFICATION FOR HORSEMEAT

I. PURPOSE

This directive:

A. Describes French requirements for trichinae certification of fresh/frozen horsemeat and horsemeat byproducts for export to France from the United States.

B. Introduces two new trichinae certification forms.

II. (RESERVED)

III. (RESERVED)

IV. REFERENCES

MPI Regulations, Part 350;
FSIS Directive 9060.4, Export Certification;
FSIS Directive 5110.1, Reimbursable Services Reference Guide;
MPI Manual Subpart 26-A and Section 22.35

V. FORMS

MP Forms 81, 150, 157 and 414-3 will be replaced by FSIS Form numbers 9205-4, 9180-1, 9180-2 and 9060-10 at the next printing. All references to the MP forms in this directive will pertain to the FSIS forms as noted.

Old Form	New Form	Purpose
MP Form 81	FSIS Form 9205-4	Certificate Which Must Accompany Imported Frozen Meats, Offals, Poultry, Animal Products, and Products of Animal Origin.
MP Form 150	FSIS Form 9180-1	Animal Health Certificate - EEC.

STRIBUTION: All MPI Offices, T/A Inspectors, ant Management, T/A Plant Management, Science d Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

MP Form 157	FSIS Form 9180-2	Public Health Certificate - EEC.
MP Form 414-3	FSIS Form 9060-10	Horsemeat or Horsemeat Product Export Certificate.
FSIS Form 9205-1		Certificate Relative to a Test of Trichinae in Horsemeat.
FSIS Form 9205-2		Certificate Relative to the Cold Treatment of Horsemeat.

VI. TRICHINAE CERTIFICATION REQUIREMENTS

The French Veterinary Service requires that fresh/frozen horsemeat and horsemeat byproducts destined for export to France be certified that the product has been examined for the presence of trichinae or that it has been subjected to cold treatment to destroy trichinae.

A. **Approved Methods of Examination for, or the Destruction of, Trichinae.**

1. Examination for the presence of trichinae.

a. The owner/exporter is responsible for providing personnel and equipment to conduct the examination for trichinae or for submitting samples to an approved laboratory for the examination.

b. Information and assistance in the use of the following approved methods and for FSIS inspectional monitoring of the methods may be obtained from the Pathology and Epidemiology Division, Science, Bldg. 318-E, Beltsville, Maryland 20705.

(1). Trichinoscopic examination.

(2). Laboratory pooled sample digestion method.

2. Cold treatment to destroy trichinae. See Attachment 7.

B. **Marking of Horsemeat That Has Been Examined for Trichinae.**

1. Marking instruments. Product must be marked by one of the following methods:

a. Ink or hot brand. The mark of the brand must be round
- of 2.5 cm. The mark must contain the following information in
s:

center, the capital letter "T" with
ong and 0.2 cm wide.

:ter "T", the following set of initials:

ATTACHMENT 1
FSIS Directive 9205.2

UNITED STATES
DEPARTMENT OF AGRICULTURE

ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM

•ORIGINAL•

MPA 074202

SPECIMEN

May 28, 19 86

This Certifies that the horse meat or horse-meat product specified in the margin hereof exported by H&C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

and consigned to Devereaux S.A.

27 Rue St. Denis ZIP Paris, France

DESCRIPTION AND MARKS
76 Fresh whole sides quartered in stockinettes 100 cartons, Frozen Boneless horsemeat 4000 lbs. Mark: NONE

is from animals that received both ante-mortem and post-mortem inspection and were found at time healthy and that it has been inspected and passed as required by law and the regulations of the Department and is sound and wholesome.

Bruce Keeling, DVM 310-13
Inspector

By order of Secretary of Agriculture
Bruce Keeling, DVM, 310-13

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

MP FORM 414-3 (2/74) REPLACES MP FORM 414-3 (10/71), WHICH MAY BE USED.

b. Round tags. The tag, to be affixed to each piece of meat, to each carcass, or inserted with product in vacuum bags, must be made of strong materials, meet all hygienic requirements, and not be reused. The following information must appear on the tag:

1. Toward the center, the capital letter T.

2. Under the letter T, the initial: USA. The letters must be 0.2 cm high.

2. Control of brands and tags. Marking of the product must be carried out under the responsibility of the official veterinarian:

a. Brands are to be given out to designated branding personnel only at the time of marking and for the length of time required for this purpose.

b. Tags are to be given out to designated tagging personnel only at time of use and in the required number.

3. Marking of Product.

a. Carcasses must be marked on the inside of the thighs.

b. Cuts obtained from carcasses examined and cut up in the slaughter plant or from properly marked carcasses in cut-up plants must be marked.

4. Packaging. The label on the package must have a legible mark identical to the brand mark described in subparagraph 1.a.

C. **New Trichinae Certificates.**

1. The following certificates are to replace the USDA/FSIS letterhead certificates currently in use:

a. FSIS Form 9205-1. "Certificate Relative to a Test of Trichinae in Horsemeat" for product that has been examined for trichinae. See Attachment 5.

b. FSIS Form 9205-2. "Certificate Relative to the Cold Treatment of Horsemeat" for product that has been subjected to cold treatment for trichinae. See Attachment 6.

2. Begin issuing FSIS Forms 9205-1 and 9205-2 as soon as they are available from supply.

D. **Certification.** Issue the following forms:

1. MP Form 414-3. See Attachment 1.

2. MP Form 150. See Attachment 2.

a. Answer all information requests on the form in the spaces provided. Do not leave any spaces blank.

b. In all cases, the "approved cutting plant" space in Block II must be filled in. Use the address of the slaughter plant if all work is done at the slaughter plant.

3. MP Form 157; See Attachment 3.(MP Form 157 replaced MP Form 412-11 for French use in September, 1985).

a. Answer all information requests on the form in the spaces provided. Do not leave any spaces blank.

b. In all cases, the "approved cutting plant" and "approved cold storage warehouse" spaces in Block II must be filled in. Use the address of the slaughter plant if all work and freezing procedures are done at the slaughter plant

4. MP Form 81. For frozen product only. See Attachment 4.

5. Trichinae certification, as applicable:

a. FSIS Form 9205-1. For product examination. See Attachment 5.

b. FSIS Form 9205-2. For cold treatment of product. See Attachment 6.

This information must be used in conjunction with requirements specified in 26-A and Section 22.35 of the Meat and Poultry Inspection Manual and other notifications pertaining to France.



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roduct)

Refrigeration Treatment of Horsemeat for

U S DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS
WASHINGTON, D C 20250

ANIMAL HEALTH CERTIFICATE
TIERGESUNDHEITSZEUGNIS
SUNDHEDSCERTIFIKAT
CERTIFICAT SANITAIRE
GEZONDHEIDSCERTIFICAAT
CERTIFICATO DI POLIZIA SANITARIA
ΚΤΗΝΙΑΤΡΙΚΟ ΠΙΣΤΟΠΟΙΗΤΙΚΟ

for fresh meat (1) of bovine animals, swine, sheep, goats and domestic solipeds intended for consignment to the European Economic Community 'für frisches Fleisch(1) von Rindern, Schweinen, Schafen und Ziegen sowie von Einhufern, die als Haustiere gehalten werden, das zum Versand nach der Europäischen Wirtschaftsgemeinschaft bestimmt ist/ Certifikat vedrørende husdyrs sundhedstilstand, fersk kød(1) af kvæg, svin, får, geder og enhovede husdyr, som sendes til Det europæiske økonomiske Fællesskab 'pour des viandes fraîches (1) d'animaux domestiques des espèces bovine, porcine, ovine et caprine ainsi que de solipèdes domestiques, destinées à la Communauté économique européenne voor vers vlees (1) van runderen, varkens, schapen, geiten en eenhoevige huisdieren bestemd voor de Europese Economische Gemeenschap/ relativo a carni fresche (1) di bovini, suini, ovini, caprini e solipedi domestici destinate alla spedizione verso la Comunità economica europea γιά νωπά κρέατα(1) κατοικιδίων βοοειδών, χοιροειδών, προβατοειδών καί αιγοειδών, καθώς καί κατοικιδίων μονόπλων, τά όποία προορίζονται γιά τήν Ευρωπαική Οίκονομική Κοινοτητα

Country of destination 'Bestimmungsland 'Bestemmelsesland 'Pays de destination 'Land van bestemming 'Paese di destinazione/ Χώρα προορισμού:

France

Reference to public health certificate(2)/Nummer der Genußtauglichkeitsbescheinigung(2)/Hygiejnecertifikatets referencenummer (2)/Número de référence du certificat de salubrité(2)/Referentienummer van het vleeskeuringscertificaat(2)/Riferimento al certificato di sanità(2)/ Αριθμός αναφοράς τού πιστοποιητικού καταλληλότητος(2)

SERIAL NO. OF CORRESPONDING EXPORT CERTIFICATE MPA 074202

Exporting country U. S. A. /Versandland U. S. A. /Afsendelsesland U. S. A. /Pays exportateur U. S. A. /Land van verzending U. S. A. /Paese esportatore: U S. A./ Χώρα εξαγωγής. U S. A.

Ministry 'Zuständiges Ministerium/Ministerium/Ministère/Ministerie 'Ministero/ Υπουργείο

U.S. DEPARTMENT OF AGRICULTURE

Department 'Ausstellende Behörde/Kontor/Service 'Dienst 'Servizio ' Υπηρεσία.

FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat /Angaben zur Identifizierung des Fleisches/Kødets identifikation/Identification des viandes/Identificatie van het vlees/Identificazione delle carni Ταυτότης τών κρεάτων

Meat of /Fleisch von 'Kød af Viandes de Vlees van Carni di Κρέατα άπ (Animal species) 'Tierart)/(dyreart)/(espece animale)/(diesport)/(specie animale)/ (Είδος ζωου)

Equine

Nature of cuts 'Art der Teilstücke 'Stykkernes art 'Nature des pièces 'Aard van het produkt/Natura dei pezzi ' Είδος τεμαχιων

Quartiers compensés/Whole sides quartered
Viande de cheval désossée/Boneless horsemeat

Nature of packaging 'Art der Verpackung 'Emballagens art 'Nature de l'emballage Aard van de verpakking 'Natura dell'imballaggio/ Είδος συσκευασιας

Stockinettes (Quartiers Compensés) Cartons (désossée/bnls)

Number of cuts or packages /Zahl der Teile oder Packstücke 'Antal stykker eller kolli 'Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi o delle unità d'imballaggio/ 'Αριθμός τεμαχιων ή μονάδων συσκευασιας

76 (Quartiers Compensés) 100 (Cartons-désossée/bnls)

Net weight 'Nettogewicht 'Nettovægt 'Poids net 'Nettogewicht 'Peso netto ' Καθαρό βάρος

606.7 kg., 13,376 lbs. , (Quartiers Compensés) 1814.7 kg., 4000 lbs. (désossée/bnl

Marks/Markierungszeichen 'Mærker 'Marques 'Merken 'Stampo ' Σημεία

NONE

II. Origin of meat /Herkunft des Fleisches 'Kødets oprindelse 'Provenance des viandes 'Herkomst van het vlees 'Provenienza delle carni ' Προέλευση τών κρεατων

Address(es) and veterinary approval number(s) (2) of approved slaughterhouse(s) 'Anschrift(en) und Veterinärkontrollnummer(n) (2) des/der zugelassenen Schlachthofes 'Slagthuse(t)s adresse og veterinære kontrolnummer(2) 'Adresse(s) et numéro(s) d'agrément vétérinaire(2) de l'(des) abattoir(s) agréé(s)(2), Adres(sen) en veterinair(e) erkenningsnummer(s)(2) van het (de) erkende slachthuis (slachthuizen)(2)/Indirizzo(i) e numero(i) di approvazione veterinaria(2) del(i) macello(i) riconosciuto(i)(2)/ Διευθυνση(-εις) καί άριθμός(οί) κτηνιατρικής έγκρίσεως(2) του (τών) έγκεκριμένου(ων) σφαγείου(ων)

Est. E-709X H&C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Address(es) and veterinary approval number(s)(2) of approved cutting plant(s) 'Anschrift(en) und Veterinärkontrollnummer(n)(2) des/der zugelassenen Zerlegungsbetriebes(2) Den 'de autoriserede opskæringsvirksomhed(er)s adresse og veterinære kontrolnummer(2) 'Adresse(s) et numéro(s) d'agrément vétérinaire(2) de l'(des) atelier(s) de découpe agréé(s)(2), Adres(sen) en veterinair(e) erkenningsnummer(s)(2) van de erkende uitsnijderij(en)(2)/Indirizzo(i) e numero(i) di approvazione veterinaria(2) del(i) laboratorio(i) di sezionamento(i) riconosciuto(i)(2) Διευθυνση(-εις) καί άριθμός(οί) κτηνιατρικής έγκρίσεως(2) τού (τών) έργαστηριου(ων) τεμαχισμού

Est. E-709X H&C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

III. Destination of meat /Bestimmung des Fleisches/Kødets forsendelse/Destination des viandes /Bestemming van het vlees/Destinazione delle carni Προορισμός τών κρεάτων

The meat will be sent from 'Das Fleisch wird versandt von 'Kødet afsendes fra 'Les viandes sont expédiées de 'Het vlees wordt verzonden van 'Le carni sono spedite da Τά κρέατα άποστέλλονται άπό: (Place of loading) '(Versandort)/(afsendelsessted) '(lieu d'expedition) '(plaats van lading)/(luogo di spedizione)(Τόπος άποστολής)

Amarillo, TX

to /nach /til/a/naar/paese e luogo di destinazione OF (Country and place of destination)/Bestimmungsort und -land)/(bestemmelsesland og -sted) '(pays et lieu de destination)' (land en plaats van bestemming) ' (paese e luogo di destinazione)(Χώρα καί τόπος προορισμού)

Paris, France

by the following means of transport (3) mit folgendem Beförderungsmittel(3) med følgende transportmiddel(3) 'par le moyen de transport suivant(3) 'per (vervoermiddel)(3) con il seguente mezzo di trasporto(3) μέ τό άκόλουθο μεταφορικό μέσο(3)

Avion/Airplane AF 700

SPECIMEN

REVERSE OF MP FORM 150

Name and address of consignor /Name und Anschrift des Versenders/Afsenders navn og adresse/Nom et adresse de l'expediteur/Naam en adres van de afzender/
Nome e indirizzo dello speditore/ Ὄνομα καί διεύθυνση ἀποστολέως:

H&C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Name and address of consignee /Name und Anschrift des Empfängers/Modtagers navn og adresse/Nom et adresse du destinataire/Naam en adres van de geadresseerde/
Nome e indirizzo del destinatario/ Ὄνομα καί διεύθυνση παραλήπτου:

Devereaux, S.A., 27 Rue St. Denis, ZIP Paris, France

IV. Attestation of health/Gesundheitsbescheinigung/Sundhedserklaering/Attestation sanitaire/Gezondheidsverklaring/Attestato di polizia sanitaria/ Ὑγειονομική βεβαίωση

I, the undersigned, official veterinarian, certify that the fresh meat described above has been obtained from./Der unterzeichnete amtliche Tierarzt bescheinigt, daß das vorstehend beschriebene frische Fleisch von folgenden Tieren stammt'/Undertegnede embedsdyrlæge attesterer, at ovennævnte farske kød stammer fra/Le vétérinaire soussigné certifie que les viandes fraîches décrites ci-dessus proviennent/Ondergetekende, officieel dierenarts, verklaart hierbij dat het hierboven omschreven verse vlees afkomstig is van/ Il sottoscritto, veterinario ufficiale, certifico che le carni fresche sopra descritte derivano/ Ὁ ὑπογεγραμμένος κτηνίατρος πιστοποιῶ ὅτι τά νωπά κρέατα πού περιγράφονται ἀνωτέρω προέρχονται

- in the case of bovine animals, swine, sheep and goats, animals which have remained in the territory of United States of America for at least three months before being slaughtered or since birth in the case of animals less than three months old; bei Rindern, Schweinen, Schafen und Ziegen von Tieren, die vor dem Schlachten mindestens drei Monate lang bzw. — im Fall von weniger als drei Monate alten Tieren — seit ihrer Geburt in den Vereinigten Staaten von Amerika gehalten worden sind; for så vidt angår kvæg, svin, får og geder: dyr, der har opholdt sig på USA's område i mindst 3 måneder inden slagtning eller, såfremt det drejer sig om dyr, der er under 3 måneder gamle, siden fødselen; s'il s'agit de bovins, de porcines, d'ovins ou de caprins, d'animaux ayant séjourné sur le territoire des États-Unis d'Amérique au moins pendant les trois mois précédant leur abattage ou depuis leur naissance s'il s'agit d'animaux âgés de moins de trois mois; indien het vlees van runderen, varkens, schapen en geiten betreft, dieren die vóór het slachten sedert ten minste drie maanden of, voor dieren van minder dan drie maanden, sedert hun geboorte op het grondgebied van de VSA verblijven; dei casi di bovini, suini, ovini e caprini, da animali che hanno soggiornato in territorio statunitense per almeno tre mesi prima della macellazione o dalla nascita se trattasi di animali di età inferiore a tre mesi; – στήν περίπτωση κράτος βοοειδῶν, χοιρομόρων, προβατοειδῶν καί αἰγοειδῶν, ἀπό ζῶα πού ἔχουν παραμείνει στό ἔδαφος τῶν ΗΠΑ τρεῖς τουλάχιστον μῆνες πρίν ἀπό τή σφαγή τους ἤ μετά τή γέννησή τους ἐάν πρόκειται γιά ζῶα ἡλικίας κάτω τῶν τριῶν μηνῶν.
- in the case of domestic solipeds, animals which have remained in the territory of the United States of America or a neighbouring country on the list referred to in Council Decision 79/542/EEC for meat of domestic solipeds, for at least three months before being slaughtered or since birth in the case of animals less than three months old; bei Einhufern, die als Haustiere gehalten werden, von Tieren, die vor dem Schlachten mindestens drei Monate lang — im Fall von weniger als drei Monate alten Tieren — seit ihrer Geburt auf dem Hoheitsgebiet der Vereinigten Staaten von Amerika oder eines Nachbarlandes verbracht haben, das in der Liste der Entscheidung 79/542/EWG des Rates im Zusammenhang mit Fleisch von Einhufern, die als Haustiere gehalten werden, genannt ist; for så vidt angår enhovede husdyr, der i mindst 3 måneder inden slagtning eller, såfremt det drejer sig om dyr, der er under 3 måneder gamle, siden fødselen har opholdt sig på USA's område eller i et naboland, der er medtaget på landelisten med hensyn til hvid af enhovede dyr i Rådets beslutning 79/542/EØF; s'il s'agit de solipèdes domestiques; d'animaux ayant séjourné sur le territoire des États Unis d'Amérique ou d'un pays voisin figurant dans la liste visée à la décision 79/542/CEE du Conseil en ce qui concerne les viandes de solipèdes domestiques au moins pendant les trois mois précédant leur abattage ou depuis leur naissance s'il s'agit d'animaux âgés de moins de trois mois; indien het vlees van eenhoevige dieren betreft, dieren die vóór het slachten sedert ten minste drie maanden of, voor dieren van minder dan drie maanden, sedert hun geboorte verblijven op het grondgebied van de VSA of van een aangrenzend land dat, wat vlees van eenhoevigen betreft, is opgenomen in de in Beschikking 79/542/EEG van de Raad bedoelde lijst; nei casi di solipedi domestici, da animali che hanno soggiornato nel territorio degli Stati Uniti o di un paese limitrofo indicato per le carni di solipedi domestici nell'elenco allegato alla decisione 79/542/CEE del Consiglio, per almeno tre mesi prima della macellazione o dalla nascita se trattasi di animali di età inferiore a tre mesi; στήν περίπτωση κράτος κατοικιδίων μονοδέλων, ἀπό ζῶα πού ἔχουν παραμείνει γιά τρεῖς τουλάχιστον μῆνες πρίν ἀπό τή σφαγή τους ἤ μετά ἀπό τή γέννησή τους ἐάν πρόκειται γιά ζῶα ἡλικίας κάτω τῶν τριῶν μηνῶν ἀπό ἕδαφος τῶν ΗΠΑ ἤ μιᾶς γειτονικῆς χώρας πού περιλαμβάνεται στόν κατάλογο τοῦ ἄνω μέρους στήν ἀπόφαση 79/542/ΕΟΚ τοῦ Συμβουλίου ὡσόν κατάλογο κατοικιδίων μονοδέλων.
- in the case of fresh meat from swine, animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of porcine brucellosis during the previous six weeks /die – falls es sich um frisches Fleisch von Schweinen handelt – nicht aus einem Betrieb stammen, der aus seuchenrechtlichen Gründen als Folge des Auftretens der Schweinebrucellose in den vorhergehenden sechs Wochen gesperrt gewesen ist/der der kommer fra bedrifter, der ikke har været omfattet af veterinærpolitimæssige foranstaltninger som følge af udbrud af svinebrucellose inden for de seneste 6 uger, når det drejer sig om kød af svin/ s'il s'agit de viandes fraîches de porcins, d'animaux non issus d'élevages faisant l'objet pour des raisons sanitaires d'une interdiction d'exportation, un ou des cas de brucellose porcine s'y étant déclarés au cours des six semaines précédentes./indien het vers vlees van varkens betreft, dieren die niet komen van bedrijven waarvoor om gezondheidsredenen wegens het in een of meer gevallen uitbreken van varkensbrucellose in de voorafgaande zes weken een verbodsmaatregel gold/nel caso delle carni fresche di suini, da animali non provenienti da aziende soggette a divieto per motivi d'ordine sanitario in seguito alla comparsa di casi di brucellosi suina nelle sei settimane precedenti/ ἐφ' ὅσον πρόκειται γιά νωπά κρέατα χοιροειδῶν, τά ζῶα δέν προέρχονται ἀπό ἐκμεταλλεύσεις, στίς ὁποίες ἔχει ἐπιβληθεί ἀπαγόρευση λόγω ἐκδηλώσεως βρουκελλώσεως τῶν χοιροειδῶν κατά τή διάρκεια τῶν προηγουμένων ἕξι ἑβδομάδων
- in the case of fresh meat from sheep and goats, animals which have not come from holdings which for health reasons are subject to prohibition as a result of an outbreak of ovine or caprine brucellosis during the previous six weeks./die – falls es sich um frisches Fleisch von Schafen oder Ziegen handelt – nicht aus Betrieben stammen, die aus seuchenrechtlichen Gründen infolge des Auftretens der Schaf- oder Ziegenbrucellose in den vorhergehenden sechs Wochen gesperrt gewesen sind /dyr der kommer fra bedrifter, der ikke har været omfattet af veterinærpolitimæssige foranstaltninger som følge af udbrud af fåre- og gedebrucellose inden for de seneste 6 uger, når det drejer sig om kød af får eller geder./s'il s'agit de viandes fraîches d'ovins et de caprins, d'animaux non issus d'élevages faisant l'objet pour des raisons sanitaires d'une interdiction, un ou des cas de brucellose ovine ou caprine s'y étant déclarés au cours des six semaines précédentes./indien het vers vlees van schapen betreft, dieren die niet komen van bedrijven waarvoor om gezondheidsredenen wegens het in een of meer gevallen uitbreken van schape-of geite-brucellose in de voorafgaande zes weken een verbodsmaatregel gold./nel caso delle carni fresche di ovini e caprini, da animali non provenienti da aziende soggette a divieto per motivi d'ordine sanitario in seguito alla comparsa di casi di brucellosi ovina o caprina nelle sei settimane precedenti./ ἐφ' ὅσον πρόκειται γιά νωπά κρέατα προβατοειδῶν ἤ αἰγοειδῶν, τά ζῶα δέν προέρχονται ἀπό ἐκμεταλλεύσεις, στίς ὁποίες ἔχει ὑποβληθεί ἀπαγόρευση λόγω ἐκδηλώσεως βρουκελλώσεως τῶν βοοειδῶν ἤ αἰγοειδῶν κατά τή διάρκεια τῶν προηγουμένων ἕξι ἑβδομάδων.

Done at /Ausgefertigt in/Udfærdiget i /Fait a /Gedaan te /Fatto a/ Ἔγινε στ

Amarillo, TX
(place)

on/am/den/le/op(date)/Αἱ/ τήν

28 May/Mai 1986

Bruce Keeling, DVM, 310-13

Bruce Keeling, DVM, 310-13
(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/
(embedsdyrlægens underskrift)/(signature du vétérinaire officiel)
(handtekening van de officiele dierenarts)/firma del veterinario ufficiale/
(Ὑπογραφή ἐξουσιοδοτημένου κτηνιάτρου)

(1) Fresh meat means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/ Frisches Fleisch = alle zum Genuß für den Menschen geeigneten Teile von Haustieren der Gattungen Rind, Schwein, Schaf und Ziege sowie von Einhufern, die als Haustiere gehalten werden, die keiner auf ihre Haltbarkeit einwirkenden Behandlung unterzogen worden sind. Als frisch gilt jedoch auch Fleisch, das einer Kältebehandlung unterzogen worden ist./Fersk kød=alle dele af husdyr af arterne, kvæg svin, får og geder samt enhovede husdyr, der er egnet til menneskeføde, og som ikke er blevet underkastet nogen behandling, som indvirker på dets holdbarhed, dog betragtes kølet og frosset kød som fersk kød/On entend par viandes fraîches, toute viande provenant d'animaux domestiques des espèces bovine, porcine, ovine ou caprine, ainsi que de solipèdes domestiques, propre à la consommation humaine et n'ayant subi aucun traitement de nature à assurer sa conservation. Toutefois, les viandes traitées par le froid sont considérées comme fraîches/Vers vlees:alle voor menselijke consumptie geschikte delen van als huisdier gehouden runderen, varkens, schapen, geiten en een-hoevigen, welke delen geen conserveringsbehandeling hebben ondergaan, als vers vlees wordt ook beschouwd vlees dat gekoeld of bevroren is./Carni fresche: tutte le parti idonee al consumo umano degli animali domestici della specie bovina, suina, ovina e caprina, nonché dei solipedi domestici, che non hanno subito alcun trattamento inteso ad assicurarne la conservazione; tuttavia le carni trattate con il freddo si considerano fresche/Νωπά κρέατα θεωροῦνται ἐκεῖνα πού προέρχονται ἀπό κατοικίδια ζῶα τοῦ βοείου, χοιρείου, προβείου ἤ αἰγείου εἴδους, καθώς καί ἀπό κατοικίδια μονόπλα, τά ὁποῖα προορίζονται γιά τήν ἀνθρώπινη κατανάλωση καί δέν ἔχουν ὑποστεῖ καμία ἐπεξεργασία γιά τήν ἐξασφάλιση τῆς συντηρήσεώς τους. Ἐν τούτοις, τά κρέατα πού συντηροῦνται διά τοῦ ψύχους θεωροῦνται νωπά.

(2) Optional when the country of destination authorizes the importation of fresh meat for uses other than human consumption in application of Article 19 (a) of Directive 72/462/EEC/Fakultativ, wenn das Bestimmungsland die Einfuhr von frischem Fleisch zu anderen Zwecken als zum menschlichen Genuß unter Anwendung von Artikel 19 Buchstabe a) der Richtlinie 72/462/EWG genehmigt hat./Kan udelades, når bestemmelsesstandet tillader indførsel af fersk kødtil andre formål end menneskeføde i medfør af artikel 19, litra a), i direktiv 72/462/EØF./Facultatif si le pays de destination autorise l'importation de viandes fraîches pour les usages autres que la consommation humaine, conformément à l'article 19 sous a) de la directive 72/462/CEE./Facultatief wanneer overeenkomstig artikel 19, sub a), van Richtlijn 72 462/EEG met toestemming van het land van bestemming vers vlees wordt ingevoerd voor gebruik den menselijke consumptie./Facoltativo quando il paese destinatario autorizza l'importazione di carni fresche per usi diversi del consumo umano, ai sensi dell'articolo 19, lettera a), direttiva 72/462/CEE./Προαιρετικό ἄν ἡ χώρα προορισμοῦ ἐπιτρέπει τήν εἰσαγωγή νωπῶν κρεάτων γιά χρήσεις πλήν τῆς ἀνθρωπίνης καταναλώσεως, σύμφωνα μέ τό ἄρθρο 19 ὑπό α) τῆς ὁδηγίας 72/462/ΕΟΚ.

(3) For railway wagons or lorries the registration number should be given, for aircraft the flight number and for ships the name./Bei Eisenbahnwaggons oder Lastwagen sind jeweils die Registriernummern, bei Flugzeugen die Flugnummer und bei Schiffen der Schiffsname anzugeben./For godsvogne og lastvogne anføres registreringsnummer, for fly rutenummer og for skibe navn./Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol et pour les navires, le nom du navire /Bij verzending per spoorwagen of vrachtauto dient het kentekennummer te worden vermeld, bij verzending per vliegtuig het nummer van de vlucht en bij verzending per schip de naam van het schip./Per i vagoni ferroviari e gli automezzi indicare il numero di immatricolazione, per gli aerei il numero del volo, per le navi il nome della nave / Γιά τά βαγόνια καί τά φορτηγά σημειώνεται ὁ ἀριθμός κυκλοφορίας, γιά τά ἀεροπλάνα ὁ ἀριθμός πτήσεως καί γιά τά πλοῖα ὁ ἀριθμός τοῦ πλοίου.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS
WASHINGTON, D.C. 20250

PUBLIC HEALTH CERTIFICATE
GENUSSTAUGLICHKEITSBESCHEINIGUNG
HYGIEJNECERTIFIKAT
CERTIFICAT DE SALUBRITÉ

VLEESKEURINGSCERTIFICAAT
CERTIFICATO DI SANITÀ
ΠΙΣΤΟΠΟΙΗΤΙΚΟ ΚΑΤΑΛΛΗΛΟΤΗΤΑΣ

for fresh meat (1) intended for consignment to the EEC /für frisches Fleisch (1) das zum Versand nach der EWG bestimmt ist/fersk kød(1) som sendes til det EØF/pour les viandes fraîches (1) destinées à la CEE/voor vers vlees (1) bestemd voor de EEF/relativo a carni fresche (1) destinate alla spedizione verso la CEE/
Νωπών κρεάτων (1) τα οποία προορίζονται για την ΕΟΚ.

Country of destination/Bestimmungsland/Bestemmelsesland/Pays de destination/Land van bestemming/Paese di destinazione/
Εἰς (χώρα καί τόπος προορισμού) France

Reference/Nummer/Referencenummer/Numéro de référence/Referentienummer/Riferimento/ Σχετικά
SERIAL NO OF CORRESPONDING EXPORT CERTIFICATE MPA 074202

Exporting country USA /Versandland USA /Afsenderland USA /Pays expéditeur USA /Land van verzending USA /Paese speditore USA/
Αποστελλούσα χώρα USA

Ministry/Zuständiges Ministerium/Ministerium/Ministère/Ministerie/Ministero/ Υπουργείον	Department/Ausstellende Behörde/Myndighed/Service/Dienst/Servizio/ Υπηρεσία
U.S. DEPARTMENT OF AGRICULTURE	FOOD SAFETY AND INSPECTION SERVICE

I. Identification of meat/Angaben zur Identifizierung des Fleisches/Kødets identifikation/Identification des viandes/Identificatie van het vlees/Identificazione delle carni/ Ταυτοποίησις των κρεάτων.

Meat of/Fleisch vom/Kød af/Viandes de/Vlees van/Carni di/ Κρέατα εκ (Animal species)/(Tiergattung)/(dyreart)/(espèce animale)/(diersoort)/(specie animale)/(είδος ζώου) Equine

Nature of cuts/Art der Teile/Stykkernes art/Nature des pièces/Aard van het verzondene/Natura dei pezzi/ Είδος τεμαχίων
Quartiers compensés/Whole sides quartered
Viande de cheval désossée/Boneless horsemeat

Nature of packaging/Art der Verpackung/Emballagens art/Nature de l'emballage/Aard van de verpakking/Natura dell'imballaggio/ Είδος συσκευασίας
Stockinettes (Quartiers compensés)
Cartons (Viande de cheval désossée/boneless horsemeat)

Number of cuts or packages/Zahl der Teile oder Packstücke/Antal stykker eller kolli/Nombre de pièces ou d'unités d'emballage/Aantal stuks of colli/Numero dei pezzi o degli imballaggi/ Αριθμός τεμαχίων ή μονάδων συσκευασίας
76 (Quartiers compensés) 100 Cartons (désossés/boneless)

Month(s) and year(s) when frozen/Gefrierungsmonat(e) und jahr(e)/Indfrysningsmaaned(er) og -aar/Mois et année(s) de congélation/Maand en jaar van bevriezing/Mese(i) e anno(i) di congelamento/ Μήνας(ες) και έτος(η) κατάψυξης.
Mai/May 1986 (100 cartons - Viande de cheval désossée/boneless horsemeat)

Net weight/Nettogewicht/Nettovægt/Poids net/Nettogewicht/Peso netto/ Καθαρόν βάρος.
606.7 kg., 13,376 lbs., (Quartiers compensés): 1814.7 kg., 4000 lbs., Cartons (désossés/boneless

II. Origin of meat/Herkunft des Fleisches/Kødets oprindelse/Provenance des viandes/Herkomst van het vlees/Provenienza delle carni/ Προέλευσις κρεάτων.

Address(es) and veterinary approval number(s) of approved slaughterhouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Schlachtbetriebe(s)/Det (de) autoriserede slagteri(er)s adresse og veterinære autorisationsnummer/ Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) abattoir(s) agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende slachthuis (slachthuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) macello(i) riconosciuto(i)/ Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) σφαγείου(ων)

Est. E-709X H & C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Address(es) and veterinary approval number(s) of approved cutting plant(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Zerlegungsbetriebe(s)/Den (de) autoriserede opskæringsvirksomhed(er)s adresse og veterinære autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) atelier(s) de découpe agréé(s)/Adres(sen) en toelatingsnummer(s) van de erkende uitsnijderij(en)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) laboratorio(ri) di sezionamento riconosciuto(i)/ Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) εργαστηρίου(ων) τεμαχισμού

Est. E-709X H & C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Address(es) and veterinary approval number(s) of approved cold storage warehouse(s)/Anschrift(en) und Veterinärkontrollnummer(n) des (der) zugelassenen Kühl- und Gefrierhauses(häuser)/Det (de) autoriserede fagres adresse og veterinære autorisationsnummer/Adresse(s) et numéro(s) d'agrément vétérinaire de l'(des) entrepôt(s) frigorifique(s) agréé(s)/Adres(sen) en toelatingsnummer(s) van het (de) erkende koelhuis (koelhuizen)/Indirizzo(i) e numero(i) di riconoscimento veterinario del(i) deposito(i) frigorifero(i) riconosciuto(i)/ Διεύθυνση(σεις) και αριθμός(οί) κτηνιατρικής εγκρίσεως του (των) εγκεκριμένου(ων) χώρου(ων) ενσταυλισμού

Est. 300X Franklin Cold Storage, Inc., 200 Railroad Street, Amarillo, TX 79108

III. Destination of meat/Bestimmung des Fleisches/Kødets destination/Destination des viandes/Bestemming van het vlees/Destinazione delle carni/ Προορισμός των κρεάτων

The meat will be sent from/Das Fleisch wird versandt von/Kødet afsendes fra/Les viandes sont expédiées de/Het vlees wordt verzonden uit/Le carni sono spedite da/Τα κρέατα αποστέλλονται εκ (Place of loading)/(Versandort)/(Afsendelsessted)/(Lieu d'expédition)/(Plaats van verzending)/Luogo di spedizione)/(τόπος αποστολής)
Amarillo, TX

to /nach/til/naar/a/ Εις (Country and place of destination)/Bestimmungsort und -land/(Bestemmelsesland og -sted)/(Pays et lieu de destination)/(Land en plaats van bestemming)/(Paese e luogo di destinazione)/(χώρα και τόπος προορισμού).
Paris, France

by the following means of transport (2)/mit folgendem Transportmittel (2)/med følgende transportmiddel (2)/par le moyen de transport suivant (2)/per (vervoermiddel) (2)/col seguente mezzo di trasporto (2)/ Διά του ακολούθου μεταφορικού μέσου (2)
Avion/Airplane AF700

Name and address of consignor/Name und Anschrift des Absenders/Afsenderens navn og adresse/Nom et adresse de l'expéditeur/Naam en adres van de afzender/Nome e indirizzo dello speditore/ Όνομα και διεύθυνσις του αποστολέως
H & C Packing Co., 6300 Panhandle Rd., Amarillo, TX 79108

Name and address of consignee/Name und Anschrift des Empfängers/Modtagerens navn og adresse/Nom et adresse du destinataire/Naam en adres van degene voor wie de zending is bestemd/Nome e indirizzo del destinatario/ Όνομα και διεύθυνσις του παραλήπτου
Devereaux, S. A., 27 Rue St. Denis, ZIP Paris, France

REVERSE MP FORM 157

IV. Health Attestation/Bescheinigung/Attestation om kødets egnethed til menneskeføde/Attestation de salubrité/Vleeskeuringsverklaring/Attestato di sanità/ Βεβαιωσις καταλληλοτητος.

I, the undersigned official veterinarian, certify that /Der unterzeichnete amtliche Tierarzt bescheinigt folgendes /Undertegnede embedsdyrlæge attesterer, at /Le vétérinaire officiel soussigné certifie /Ondergetekende, officieel dierenarts, verklaart hiermede /Il sottoscritto, veterinario ufficiale, certifica / Ο υπογεγραμμένος εξουσιοδοτημένος κτηνίατρος βεβαιοί

(a) the meat described above (3)/das vorstehend bezeichnete Fleisch (3)/det ovennævnte kød (3)/que les viandes désignées ci-avant (3)/dat het hierboven genoemde vlees (3)/che le carni sopraindicate (3)/ ότι τα ανωτέρω αναφερόμενα κρέατα (3),

the label affixed to the packages of meat described above (3)/das an der Verpackung des vorstehend bezeichneten Fleisches angebrachte Etikett (3)/etiketten, der er paasat ovennævnte køds emballage (3)/que l'étiquette fixée aux emballages des viandes désignées ci-avant (3)/dat het aan de verpakking van het hierboven omschreven vlees bevestigde etiket (3)/che l'etichetta apposta sugli imballaggi delle carni sopraindicate (3)/ ότι η ετικέτα που τοποθετήθηκε στα μέσα συσκευασίας των ανωτέρω αναφερομένων κρεάτων (3),

bear(s) a mark to the effect that the meat comes wholly from animals slaughtered in slaughterhouses approved for exporting to the country of destination/ist (sind) mit einem Stempelabdruck versehen, aus dem ersichtlich ist, dass das Fleisch nur von Tieren stammt, die in zugelassenen Schlachtbetrieben im Hinblick auf die Ausfuhr nach dem Bestimmungsland geschlachtet worden sind/bærer stempel om, at kødet udelukkende hidrører fra dyr, der er slagtet paa slagterier, som er autoriseret til eksport til bestemmelseslandet/porte(nt) l'estampille attestant que les viandes proviennent en totalité d'animaux abattus dans des abattoirs agréés pour l'exportation vers le pays destinataire/een merk draagt (dragen) dat aantoont dat het vlees uitsluitend afkomstig is van dieren die in een voor de uitvoer naar het land van bestemming erkend slachthuis zijn geslacht/reca (no) i bollo comprovanti che le carni provegono esclusivamente da animali macellati in macelli riconosciuti per l'esportazione verso il paese destinatario/ φέρει(ουν) τη σφραγίδα με την οποία βεβαιώνει ότι τα κρέατα προέρχονει αξ αλειδή. που επό ζώα σφαγέντα σε σγκεκριμένα για εξαγωγές προς τη χώρα προορισμού σφαγεία' ,

(b) - the meat was obtained under the conditions governing production and control laid down in Directive 72-462 EEC and that it is, therefore, considered as such to be fit for human consumption/das vorstehend bezeichnete Fleisch ist unter Bedingungen betreffend die Herstellung und Kontrolle gewonnen worden, die den Erfordernissen der Richtlinie 72-462 EWG entsprechen und ist daher als solches für tauglich zum Genuss für Menschen befunden worden/kødet for saa vidt angaar produktion og kontrol er tilvejebragt i overensstemmelse med direktiv 72-462 EØF, og at det derfor er fundet egnet til menneskeføde, som det foreligger/ qu'elles ont été obtenues dans les conditions de production et de contrôle prévues par la directive 72-462-CEE et qu'elles sont de ce fait reconnues en l'état propres à la consommation humaine/dat het is verkregen onder de voorwaarden inzake produktie en controle van Richtlijn 72-462 EEG en dat het derhalve als zodanig geschikt voor menselijke consumptie is bevonden/che queste carni sono state ricavate nelle condizioni di produzione e controllo previste dalla direttive 72-462-CEE e che sono pertanto riconosciute atte incondizionatamente al consumo umano/ ότι τα κρέατα αλήφθηκαν σύμφωνα με τους όρους παραγωγής και ελέγχου που προβλέπονται στην οδηγία 72/462/ΕΟΚ και ότι, ως εκ τούτου, αναγνωρίζονται ότι είναι κατάλληλα για την ανθρώπινη κατανάλωση ως έχουν κ;

(c) - the meat has been cut in an approved cutting plant (3)/das Fleisch ist in einem zugelassenen Zerlegungsbetrieb zerlegt worden (3)/kødet er opskaaret i en autoriseret opskæringsvirksomhed (3)/qu'elles ont été découpées dans un atelier de découpe agréé (3)/dat het vlees in een erkende uitsnijderij is uitgesneden (3)/ che esse sono state sezionate in un laboratorio di sezionamento riconosciuto (3)/ ότι τα κρέατα έχουν τεμαχισθεί σε εγκεκριμένο εργαστήριο τεμαχισμού ,

(d) - the meat has (has not) been subject to an examination for trichinae or, where Article 3 of Directive 77-96 EEC applies, has undergone cold treatment (3)/das Fleisch ist (ist nicht) auf Trichinen untersucht worden; bei Anwendung von Artikel 3 der Richtlinie 77-96 EWG das Fleisch ist einer Kältebehandlung unterzogen worden(3)/kødet er (ikke er) undersøgt for trikiner eller, i medfør af artikel 3 i direktiv 77-96 EØF er blevet underkastet en kuldebehandling (3)/qu'elles ont été (n'ont pas été) soumises à une recherche des trichines ou, en cas d'application de l'article 3 de la directive 77-96-CEE, ont été soumises à un traitement par le froid (3)/dat het vlees is (niet is) onderzocht op trichinen, of, in geval van toepassing van artikel 3 van Richtlijn 66 96 EEG is onderworpen aan een koudebehandeling (3)/che sono state (non sono state) sottoposte all'esame per la ricerca delle trichine oppure, in caso di applicazione dell'articolo 3 della direttiva 77-96-CEE, sono state sottoposte ad un trattamento mediante freddo (3)/ ότι τα κρέατα έχουν — δεν έχουν — υποβληθεί σε τριχινοσκόπηση ή, σε περίπτωση εφαρμογής του άρθρου 3 της οδηγίας 77/96/ΕΟΚ, σε επεξεργασία διά του ψύχους' (3) ,

(e) - the means of transport and the loading conditions of meat of this consignment meet the hygiene requirements laid down in respect of export to the country of destination/die Transportmittel und die für das frische Fleisch dieser Sendung geltenden Ladebedingungen entsprechen den für den Versand nach dem Bestimmungsland vorgesehenen hygienischen Anforderungen/transportmidlerne samt indladningsforholdene for kødet i denne forsendelse er i overensstemmelse med de hygiejniske krav, der er fastsat for forsendelse til bestemmelseslandet/que les moyens de transport ainsi que les conditions de chargement des viandes de cette expédition sont conformes aux exigences de l'hygiène prévue pour l'expédition vers les pays destinataires/dat de vervoermiddelen en de wijze waarop het vlees van deze zending is ingeladen voldoen aan de voor verzending naar het land van bestemming gestelde eisen van hygiëne/che i mezzi di trasporto e le condizioni di carico delle carni oggetto della spedizione corrispondono alle prescrizioni d'igiene previste per la spedizione verso il paese destinatario/ ότι τα μέσα μεταφοράς, καθώς και οι συνθήκες φορτώσεως των κρεάτων αυτής της αποστολής, είναι σύμφωνα με τις απαιτήσεις της υγιεινής οι οποίες προβλέπονται για αποστολές προς τις χώρες προορισμού

(f) - on the basis of officially obtained information it can be assumed that the animals, from which this consignment of meat is derived, were not treated with stilbenes and thyrostatics, and based on results of random sampling, it can be assumed that the meat contains neither substances with a hormonal or anti-hormonal effect which do not occur naturally in the meat, nor antibiotics or chemotherapeutics/als Folge offizieller Berichterstattung darf angenommen werden, dass die Tiere, von denen diese Fleischlieferung stammt, nicht mit Stilben und Schilddrüsenmitteln (Thyrostatika) behandelt wurden, Stichproben lassen ausserdem die Annahme zu, dass das Fleisch weder Substanzen mit hormoneller oder anti-hormoneller Wirkung, welche nicht in natürlicher Form in dem Fleisch vorkommen, noch Antibiotica oder chemo-therapeutische Mittel enthält/det kan vedtages at dyr fra denne kødsending ikke var behandlede med stilbenes og tyreostatik Dette i henhold til officielle opgivelser Opgivelserne er baseret pas resultat fra stumpevise prøver. Det kan vedtages at kødet ikke indeholder ønaturlige hormoner eller antihormoner, heller ikke antibiotika eller andre medicinar/les renseignements officiels font présumer que les viandes de cet envoi proviennet d'animaux qui n'ont pas été traités avec des substances thyrostatiques et stilbenes, et les résultats d examens effectués sur des échantillons prélèves par sondage font présumer que les viandes ne contiennent aucune substance à action hormonale ou antihormonale qui ne se trouve pas naturellement dans les viandes, et aucune substance antibiotique ou chimiothérapeutique/dat op grond van door hem verkregen ambtelijke informatie moet worden aangenomen dat de dieren waarvan het vlees van deze partij afkomstig is, niet zijn behandeld met stilbenen en thyreostatica en dat op grond van steekproefsgewijs uitgevoerd onderzoek moet worden aangenomen dat het vlees geen stoffen met hormonale dan wel antihormonale werking, die niet eigen aan vlees zijn, antibiotica of chemotherapeutica, bevat/in base ad informazioni ufficialmente ottenute si può ammettere che gli animali dai quali proviene questa partita di carne non sono stati trattati con stilbeni sostanze tireostatiche, e in base ai risultati di campionature fatte e caso si può ammettere che la carne non contiene né sostanze con conseguenze ormonali o antiormonali che non sopravvengano nella carne per via naturale, né antibiotici on prodotti chemioterapici/ Κε βάσιν επισήμως προμηθευομένων πληροφοριών δύναται να υποθετηθεί ότι τα ζώα,από τα οποία αυτή η αποστολή κρεάτων προήλθεν, δέν ήταν 'επε- ξεργασμένα με χρωστικάς και θυρεοστατικάς ουσίας. Επίσης με βάσιν τα αποτελέσματα προερχόμενα από τυχαίων δοκιμαστικών δειγμάτων, δύναται να υποθετηθεί ότι το κρέας δέν περιέχει ούτε ουσίας με ορμονικάς ή αντι-ορμονικάς συνεπείας αι οποίαι δέν συμβαίνουν φυσιολογικάς εις τα κρέατα ούτε αντιβιοτικάς, ή χημιοθεραπευτικάς ουσίας.

Done at/Ausgefertigt in/Udfærdiget i/Fait à/Gedaan te/Fatto a/ Εν	on/am/den/le/op(datum)/il/ στις
Amarillo, TX	28 Mai/May 1986

(Signature of official veterinarian)/(Unterschrift des amtlichen Tierarztes)/(Embedsdyrlægens underskrift)/(Signature du vétérinaire officiel) (Handtekening officieel dierenarts)/Firma del veterinario ufficiale/ Υπογραφή εξουσιοδοτημένου κτηνιατρου.

Bruce Keeling, DVM, 310-13 Bruce Keeling, DVM, 310-13

(1) Fresh meat within the meaning of Article 2(b) of Directive 64-433-EEC means all parts of domestic animals of the bovine, porcine, ovine and caprine species and of domestic solipeds which are fit for human consumption and which have not undergone any preserving process, chilled and frozen meat being considered as fresh meat/Frisches Fleisch im Sinne des Artikels 2 Buchstabe b) der Richtlinie 64-433 EWG/Ferskt kød i henhold til artikel 2, litra b), i direktiv 64-433 EØF/Viandes fraîches au sens de l'article 2 sous b) de la directive 64-433-CEE/Vers vlees in de zin van artikel 2, sub b), van Richtlijn 64-433 EEG/ Carni fresche ai sensi dell'articolo 2, lettera b), della direttiva 64-433-CEE/ Νωπά κρέατα κατά την έννοια του άρθρου 2 περίπτωση β) της οδηγίας 64/433/ΕΟΚ

(2) For railway wagons or trucks the registration number should be given, for aircraft the flight number, and for ships the name/Bei Versand mit Eisenbahnwaggons oder Lastkraftwagen sind die jeweiligen Kennzeichen oder Nummern, bei Versand per Flugzeug die Flugnummern und bei Versand per Schiff der Name des Schiffes einzutragen/For jernbanevogne og lastvogne anføres indregistreringsnummeret, for fly anføres flyvningens nummer og for skibe navnet/Pour les wagons et les camions, indiquer le numéro d'immatriculation, pour les avions, le numéro du vol, et, pour les bateaux, le nom/Bij verzending per spoorwegwagon of vrachtwagen dient het kenteken of nummer te worden vermeld; bij verzending per vliegtuig dient het nummer van de vlucht te worden aangegeven en bij verzending per schip de naam van het schip/Per i carri ferroviari e gli autocarri indicare il numero di immatricolazione, per gli aerei il numero del volo e per le navi il nome./Για τα βαγόνια και τα φορτηγά να σημειώνεται ο αριθμός μητρώου, για τα αεροπλάνα ο αριθμός πτήσης και για τα πλοία η ονομασία τους.

(3) Delete as appropriate/Nichtzutreffendes streichen/Det ikke-gældende overstreges/Biffer la mention inutile/Doorhalen wat niet van toepassing is/Cancellare la menzione inutile/ Να διαγραφή η περιττή ένδειξις.

ATTACHMENT 4
FSIS Directive 9205.2

UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D C. 20250

CERTIFICAT DEVANT ACCOMPAGNER LES VIANDES, ABATS, VOLAILLES, DENRÉES ANIMALES OU D' ORIGINE ANIMALE IMPORTES CONGELÉS

CERTIFICATE WHICH MUST ACCOMPANY IMPORTED FROZEN MEATS, OFFALS, POULTRY, ANIMAL PRODUCTS AND PRODUCTS OF ANIMAL ORIGIN

PAYS D' ORIGINE: Etates Unis d' Amerique
COUNTRY OF ORIGIN: United States of America

MINISTÈRE: Ministere de L' Agriculture
MINISTRY: U.S. Department of Agriculture

SERVICE: Service de L' Inspection et de L' Hygiene pour Les Animaux et Les Plantes
SERVICE: Animal and Plant Health Inspection Service

Je soussigné, vétérinaire officiel, certifie que les viandes, abats, volailles, denrées animales ou d' origine animale désignés sur le certificat de salubrité No MPA 074202 ci-joint ont été congelés et entreposés dans des conditions indentiques à celles prévues en France par l'arrêté du 26 juin 1974 (publié au Journal officiel du 31 juillet 1974).

Fait à Amarillo, TX (Ville, Etat) le 28 Mai 1986 (Date).

I, undersigned, veterinary official, certify that the meat, offals, poultry, animal products and products of animal origin, designated on the sanitary certificate No. MPA 074202 attached, have been frozen and stored under the conditions identical to those provided in France by the decree of 26 June 1974 (published in the official Journal 31 July 1974).

Certified at Amarillo, TX (City, State) on (date) May 28, 1986.

(Date(s) de congelation)
Freezing date(s) 16-27 Mai 1986

Signature:
Bruce Keeling, DVM, 310-13

Bruce Keeling, DVM, 310-13

SPECIMEN

RM 81
1975

ATTACHMENT 5
FSIS Directive 9205.2

UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS CERTIFICAT RELATIVE A LA RECHERCHE DES TRICHINES DANS LA VIANDE DE CHEVAL CERTIFICATE RELATIVE TO A TEST OF TRICHINAE IN HORSEMEAT	ADDITIF AU CERTIFICAT DE SALUBRITE NO. SERIAL NUMBER OF CORRESPONDING EXPORT CERTIFICATE MPA 074202 DU/DATED 28 Mai/May 1986

Je soussigne Docteur *(Veterinaire Officiel)* atteste que les viandes de cheval identifiees comme suit

I, the undersigned, Dr. Bruce Keeling *(Official Veterinarian)* certify that the horsemeat described as follows 76 quartiers frais compensés en stockinettes, 606.7 kg.

76 fresh whole sides quartered in stockinettes, 13,376 lbs.

SPECIMEN

proviennent de carcasses qui ont toutes été soumises à la recherche de trichines selon la méthode suivante comme décrite en annexe de la Directive 77/96/CEE du 21 décembre 1976 modifiée par la Directive 84/319/CEE du 7 juin 1984.

derives from carcasses which have all been submitted to a test of trichinae by the following method: Pooled Sample Digestion Method as described in the annex of Directive 77/96/EEC dated December 21, 1976 and amended by the Directive 84/319/EEC of June 7, 1984.

Fait à
Done at Amarillo, TX

le
on 28 Mai/May 1986

Bruce Keeling, DVM 310-13

Signature du Vétérinaire Officiel
Signature of Official Veterinarian
Bruce Keeling, DVM, 310-13

FSIS FORM 9205-1 (1/86)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

CERTIFICAT RELATIVE AU TRAITEMENT DES VIANDES DE CHEVAL PAR LE FROID

CERTIFICATE RELATIVE TO THE COLD TREATMENT OF HORSEMEAT

ADDITIF AU CERTIFICAT DE SALUBRITE NO.
SERIAL NUMBER OF CORRESPONDING EXPORT CERTIFICATE

MPA 074202

DU/DATED

28 Mai/May 1986

Je soussigne Docteur *(Veterinaire Officiel)* atteste que les viandes de cheval identifiees comme suit (1)

I, the undersigned, Dr. Bruce Keeling *(Official Veterinarian)* certify that the horsemeat described as follows (1)

100 cartons, viande de cheval désossée congelée, 1814.7 kg.

100 cartons, frozen boneless horsemeat, 4000 lbs.

SPECIMEN

ont toutes ete soumises a un traitement par le froid en vue de la destruction des trichines selon les dispositions prevues a l'annexe de la Directive 77/96/CEE du 21 decembre 1976.

has all been submitted to cold *(freezing)* treatment in order to destroy trichinae according to the provisions of the annex of the EEC Directive 77/96/EEC of December 21, 1976.

(2) soit 240 heures a -25°C *(viandes de diametre ou d'epaisseur inferieur a 25 cm).*
(2) soit 480 heures a -25°C *(viandes de diametre ou d'epaisseur compris entre 25 et 50 cm).*

(2) either 240 hours at -25°C *(diameter or thickness of meat less than 25 cm).*
(2) or 480 hours at -25°C *(diameter or thickness of meat between 25 and 50 cm).*

(1) Viandes découpées et désossées.
(2) Rayer la mention inutile.
(1 Cut and deboned meat.
(2 Delete as appropriate.

Fait a
Done at Amarillo, TX

le
on 28 Mai/May 1986

Bruce Keeling, DVM, 310-13
Signature du Veterinaire Officiel
Signature of Official Veterinarian
Bruce Keeling, DVM, 310-13

FSIS FORM 9205-2 (1/86)

FRENCH REQUIREMENTS FOR REFRIGERATION TREATMENT OF HORSEMEAT FOR TRICHINAE

A. Product Handling and Equipment.

1. The technical equipment and energy supply must be sufficient to assure that the temperature of -13°F (-25°C) is:

a. Reached in a very short time.

b. Maintained in all parts of the freezer including the meat.

2. Insulated wrapping must be removed from the horsemeat before freezing, except when all parts of the product brought into the freezer have already reached -13°F.

3. An inventory must be kept of each shipment, including date and time of arrival into the freezer.

4. Each shipment must be stored and locked separately in the freezer.

B. Temperature Control.

1. The temperature in the freezer must:

a. Be maintained at -13°F (-25°C) or lower.

b. Be measured thermoelectrically with a recording thermometer and recorded continuously.

c. Not be measured directly in a cold air current.

2. Thermographs of product treated must:

a. Be marked to indicate:

(1). Product description from inventory control.

(2). The date and time of the beginning and end of the freezing process.

b. Be kept on file for one year.

3. The recording equipment must be kept under lock and key.

C. Freezing Process.

1. Thickness/Freezing Time.

Thickness of meat	Freezing time
Less than 10 inches (25 cm)	240 hours (10 days)
More than 10 inches (25 cm) but less than 20 inches (50 cm)	480 hours (20 days)

2. Freezing time begins when the temperature in the freezer room reaches -13°F (-25°C) or lower.

3. This freezing method is not acceptable for horsemeat with a larger diameter or thickness than 20 inches.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9310.1 | 3-26-87

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO KUWAIT

I. PURPOSE

This directive describes current Kuwait requirements for meat and poultry products exported to Kuwait from the United States.

II. CANCELLATION

MPI Manual, Section 22.54-A
MPI Bulletin 82-60.

III. [RESERVED]

IV. REFERENCES

MPI Regulations, Section 322.2 and 381.105,

V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export certificate of wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

A. **Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic Slaughter from a member of an Islamic Center or Islamic organization. A certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by a Kuwait Consulate and must accompany all shipments. The telephone number of the Arabian-American Chamber is (202) 293-3162. Copies of the list of Islamic Centers may be obtained from the Regional Office or the Export Coordination Division.

3. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

B. **Product Requiring Special Handling.** Kuwait requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

C. **Labeling.**

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW____°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN____°C. and____°C.")

2. Fresh/frozen and canned meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Country of origin.

b. Statement that product has been slaughtered according to Islamic principles.

c. Bilingual labels. All labels must be in English and abic, including the statement that product has been slaughtered according to lamic principles. The English section of the label should state the name of ıe product and the name and address of the manufacturer or the producer. No ırtion of the label should be crossed out.

d. Metric net weight. Lettering and numbers for unit ɜtric weight must be in Arabic.

e. Production (slaughtering or freezing) and expiration ıtes must be on individually packaged product. The expiration time permitted ɔr meat and poultry product is 12 months. Spell out or abbreviate name of ɔnth (EXAMPLE: JAN. or JANUARY 1985). Calendar strips preprinted on label llowing the designation of calendar dates with literal translation are in requent use. Acceptable alternatives are:

(1). Specific expiration date up to a maximum of 2 months, or

(2). Statement, "Product good for 1 year from date of production)."

3. The following methods of labeling are alternatives to C.2.:

a. Stickers. Must not interfere with label terminology nd be self-destructive on removal. Overlabeling may result in refused entry ıf product. Stick-on labels covering existing labeling information are in 'iolation. No sticker carrying the production and/or expiration date is ıllowed on any product.

b. Inserts. Must be accompanied by production and ɜxpiration dates. Inserts must be made of approved materials.

c. Ink stamp. Ink must be indelible and legible. (Ink stamps are the least acceptable labeling method.)

D. **Processed Meat and Poultry.**

1. Procedures used in processing products must be equivalent to Codex standards.

2. Pork tissues or lard are not permitted in formulated products.

E. **Packaging.** All fresh/frozen product must be visible through wrapper.



Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Form 9060-5

FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than $10 000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act [21 USC 611 (b) (1), (2), and (5), 21 USC 676] and the Poultry Products Inspection Act [21 USC 458 (c) (1), (2), and (5), 21 USC 461] for an unauthorized or false alteration or misuse of this certificate

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	
Long Beach, CA	Kuwait	10/29/85	MPA- 811005

EXPORTED BY (Applicant's name and address including ZIP Code)

Hickory Company, Inc.
2899 Riviera Drive
Santa Ana, CA 92705

PRODUCT EXPORTED FROM:

EST/PLANT NUMBER (If applicable)

P-113X

CITY

Santa Ana, CA

CONSIGNED TO (Name and address, including ZIP Code)

Kuwait Food Company
P.O.Box 5087
Safat, Kuwait

- [X] @ SLAUGHTERING PLANT
- [ ] @ PROCESSING PLANT
- [ ] @ WAREHOUSE
- [X] @ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
5022.19 kg	1583 cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Whole Frying Chicken	3000.10 kg	780		P-113X
Frying Chicken Legs	1021.08 kg	403		P-120X
Frying Chicken Wings	1001.01 kg	400		P-152X

1/As stated by applicant or contractor

REMARKS

SPECIMEN

- [ ] I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.
- [X] I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Marcia T. Riston

Marcia T. Riston, DVM, 202-17

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D C.

FSIS DIRECTIVE

9390.1 | 3-24-87

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO OMAN

I. PURPOSE

This directive describes current Oman requirements for meat and poultry products exported to Oman from the United States.

II. CANCELLATION

MIP Manual, Section 22.70
MPI Bulletin 82-60.

III. [RESERVED]

IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export Certificate of Wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

A. **Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic Halal Slaughter from a member of an Islamic Center or Islamic organization. A certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Arabian Consul and must accompany all shipments. The telephone number of the Arabian-American Chamberof Commerce is (202) 293-3162. Copies of the list of Islamic Centers or Islamic Organizations are available from the FSIS Regional Director or Export Coordination Division.

3. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

B. **Product Requiring Special Handling.** Oman requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

C. **Labeling.**

1. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Production (slaughtering or freezing) and expiration dates. Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) Calendar strips preprinted on label allowing designation of calendar dates with the literal translation are in frequent use.

b. Metric net weight.

c. Country of origin.

d. Statement that product has been slaughtered according Islamic principles.

e. Bilingual labels. The Arabic language must be one of ≥ languages used for declaration.

2. Oman permits entry of pork products, but all pork products, ⊂luding lard, must be identified on label.

D. **Consignee.** Product must be consigned directly to Oman.

I. MEAT PRODUCTS

A. **Fresh/Frozen Meat Products.** Certification. Issue FSIS ·rm 9060-5. (See Attachment.)

B. **Expiration Period.** Oman has no fixed expiration time for ·ozen beef; 12 months is suggested as a reasonable expiration date.

III. POULTRY PRODUCTS

A. **Fresh/Frozen poultry.** Certification. Issue FSIS Form 9060-5 See Attachment.)

B. **Expiration Period.** The expiration time for frozen poultry is 2 months.



·eputy Administrator
·eat and Poultry Inspection Operations

·ttachment
FSIS Form 9060-5

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than $10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties as set under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (5); 21 USC 676) and the Poultry Products Inspection Act (21 USC 458 (b) (1), (2), and (5); 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	MPA- 811005
Austin, TX	Oman	10/18/85	

EXPORTED BY (Applicant's name and address including ZIP Code)

Hearthstone Food Company
3800 Hickory Creek Drive
Austin, TX 78735

PRODUCT EXPORTED FROM:

EST. PLANT NUMBER (If applicable)

Est. 3908X

CITY

San Antonio, TX

CONSIGNED TO (Name and address including ZIP Code)

Oman Food Company
P.O.Box 51115
Moscat, Oman

- ☐ @ SLAUGHTERING PLANT
- ☐ @ PROCESSING PLANT
- ☑ @ WAREHOUSE
- ☐ @ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
44,296 7[illegible] kg	1085 Cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST./PLANT NUMBER ON PRODUCT
Beef Sausage	1,481.00kg	200		Est. 4908X
Whole Frying Chickens	13,183.7[illegible]kg	400		P- 280X
Frying Chicken Wings	29,632.00kg	485		P- 306X

1/ (If issued by shipper or consignee)

REMARKS

I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CREDIT NUMBER

Deborah H. Jancross, DVM, 310-40

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (2/85) REPLACES MP FORM 130 (2-85) WHICH MAY BE USED UNTIL EXHAUSTED ORIGINAL

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D C.

FSIS DIRECTIVE

9420.1

3-27-87

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO QATAR

I. PURPOSE

This directive describes current Qatar requirements for meat and poultry products exported to Qatar from the United States.

II. CANCELLATION

Meat and Poultry Inspection Manual, Section 22.74-A, MPI Bulletin 82-60.

III. [RESERVED]

IV. REFERENCES

Section 322.2 and section 381.105, Meat and Poultry Inspection Regulations.

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export Certificate of Wholesomeness

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

A. **Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification. A Certificate of Islamic (Halal) Slaughter is not required, but is recommended. Exporters may obtain a Certificate of Islamic Slaughter from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member or a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem regligious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Qatar Consul and must accompany all shipments. the telephone number of the Arabian-American Chamber of Commerce is (202) 2933162. Copies of the list of Islamic Centers are available from the FSIS Regional Director or Export Coordination Division.

3. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

B. **Product Requiring Special Handling.** Qatar requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

C. **Labeling.** Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

1. Bilingual labels. All labels must be in both Arabic and English.

2. Production (slaughtering or freezing) and expiration dates.

a. Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) Calendar strips preprinted on label allowing the designation of calendar dates with the literal translation are in frequent use.

b. Production and expiration dates are required on consumer size packages.

c. An acceptable alternative is a printed production date followed by the statement "Product good for (time period) from date of production." Qatar has no fixed expiration time periods for meat and poultry product.

3. A statement that product has been slaughtered according to Islamic principles is not required.

D. **Product Arrival.** A minimum of 6 months prior to the date of expiration is the recommended time period for frozen product to arrive in Qatar.

E. **Packaging.** Vacuum packaging is not required.

F. **Qatar Laboratory Sampling.** Random samples are routinely collected of meat and poultry product entering Qatar. Product is examined for:

1. Pesticides.

2. Salmonellae and other pathogenic bacteria.

3. Total bacteria counts.

4. Heavy metals.

5. Species identification tests for pork tissue, including lard, in formulated product.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
MP Form 130

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

Any knowingly false entry or false statement of any entry on this certificate may result in a fine of not more than $10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611, 461 (1), (2), and (5), 21 USC 676) and the Poultry Products Inspection Act (21 USC 458 (c), 461 (1), (2), and (5), 21 USC 461) for an unauthorized alteration or misuse of this certificate.

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	MPA-811005
Boulder, CO	Qatar	10/15/85	

EXPORTED BY (Exporter's name and address, including ZIP Code)
Briarwood Food Company
2599 Commanchero Drive
Colorado Springs, CO 80915

CONSIGNED TO (Name and address, including ZIP Code)
Qatar Food Company
P.O. Box 111
Doha, Qatar

PRODUCT EXPORTED FROM:
EST./PLANT NUMBER (If applicable)
Est. 3000X
CITY
Grand Junction, CO

- ☐ @ SLAUGHTERING PLANT
- ☐ @ PROCESSING PLANT
- ☒ @ WAREHOUSE
- ☐ @ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
977.27 kg	735 Cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST./PLANT NUMBER ON PRODUCT
Beef Bologna	333.05 kg	418		Est. 0XXX
Beef Franks	183.19 kg	204		Est. 099X
Beef Sausage	461.03 kg	113		Est. 427X

1/ If issued by exporter or consignee

REMARKS

SAMPLE

☒ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER
Susan P. Tyrrell
Susan P. Tyrrell, 3WN, 206-19

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture

MP FORM 130 12/85 — REPLACES MP FORM 130 (3-83) WHICH MAY BE USED UNTIL EXHAUSTED — ORIGINAL

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9430.1 REVISION 1	3-27-87

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY TO SAUDI ARABIA

I. PURPOSE

This directive describes current Saudi Arabian requirements for meat and poultry products exported to Saudi Arabia from the United States.

II. CANCELLATION

MPI Manual, Section 22.77.
FSIS Notice 74-84, FSIS Directive 9430.1, dated 10/10/85

III. REASON FOR REISSUANCE

To include explanation of a Certificate of Islamic Slaughter.

IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Certificate of Wholesomeness

MP Form 130 will replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

A. **Certification.**

1. FSIS Form 9060-5. (SEE ATTACHMENT.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

a. Islamic Slaughter Certification.

(1). In addition to FSIS certification, the exporter must obtain a Certificate of Islamic (Halal) Slaughter from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal". The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Arabian Consul and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers or Islamic organizations are available from the FSIS Regional Director or Export Coordination Division.

(2). Exporters should become familiar with the specifications described in Saudi Arabia Standards No. 40, which are not subject to FSIS certification. Copies of these specifications may be obtained from the FSIS Regional Director or the Export Coordination Division.

b. FSIS Certification.

(1). On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certification or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

(2). On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

2. Shipments for U.S. personnel. The Certicate of Islamic Slaughter may be waived if products are shipped for consumption by U.S. personnel in Saudi Arabia. Such shipments require a written statement (filed with export certificate) that the shipment is so destined, and full responsibility is accepted by the exporter for possible problems in gaining entry of the shipment into Saudi Arabia as certified.

B. **Product Requiring Special Handling.** Saudi Arabia requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

C. Labeling.

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW _____°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN _____°C and _____°C."

2. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Bilingual labels. The Arabic language must be one of the languages used for declaration.

b. Statement that product has been slaughtered according to Islamic principles.

c. Metric net weight.

d. Production (slaughtering or freezing) and expiration dates. Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) Calendar strips preprinted on label allowing the designation of calendar dates with the literal translation are in frequent use.

(1). Production (slaughtering or freezing) date must be accompanied by the statement "Production good for _____ months from date of production."

(2). Expiration date is calculated from the date the product was first frozen. The statement "Product must be frozen 72 hours after slaughter" must be placed in the "Remarks" section of MP-Form 130.

e. The use of the terminology "Keep Refrigerated" is not acceptable on labels for frozen product.

NOTE: The following labeling methods may be used as alternatives to C. 2.:

(1). Sticker. Must not interfere with label terminology and be self destructive on removal. Overlabeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation.

(2). Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

(3). Ink stamp. Ink must be indelible and legible. (Ink stamps are the least desirable labeling method.)

3. Processed meat and poultry.

a. Issue MP Form 130 (SEE ATTACHMENT.)

b. Features required on processed meat and poultry labels:

(1). Bilingual labels with labeling features mandatory in the United States.

(2). Metric net weights.

(3). Identification of pork products (including lard).

(4). Production and expiration dates.

c. A Certificate of Islamic slaughter is not required for processed meat and poultry product, but origin product must be from muslim-approved operations.

4. Prepackaged processed meat and poultry product.

a. Production date (packaging or freezing) and expiration date.

b. Net weight of frozen product.

C. **Saudi Arabian Import Inspection**

1. Laboratory sampling. Random samples collected on all meat and poultry products entering Saudi Arabia are examined for:

a. Salmonellae - product rejected when more than 2 of 5 subsamples are positive.

b. E. Coli - no tolerance in ground beef.

c. Growth bacteria - maximum 10,000,000/gm.

d. Volatile nitrogen - Beef: maximum 20 mg./100gm.; Poultry: maximum 50 gm./100 kg.

2. Species identification tests for pork are routinely run on all product.

3. When frozen poultry sample is thawed, the amount of water collected should not exceed 5 percent. Saudi Arabian officials recommend that U.S. industry run test prior to shipment to assure that product is not detained on arrival.

D. **Detained product.** If product is detained, an appeal must be made in person by a Saudi Arabian broker or consignee to the Saudi Ministry of Commerce. Appeals are decided on a case-by-case basis.

VII. MEAT PRODUCTS

A. Fresh/frozen meat products.

1. Certification. Issue MP Form 130 (SEE ATTACHMENT.)

2. Must state the following certification in the remarks section of FSIS Form 9060-5: I hereby certify that the beef/sheep described herein is from animals with average age of _____ years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

B. Eligible Product.

1. Male cattle not over 5 years old must be in cuts not smaller than quarters. Sheep not over 3 years old must be shipped in whole carcasses.

2. Each carcass (side or quarter if cattle) must:

   a. Bear legible U.S. inspection legend.

   b. Be free from any preservatives.

   c. Have kidneys removed.

   d. Be wrapped in clean white cloth.

3. The carcass shall be eviscerated and free from head, feet and kidney fat. A part of the tail may be left to identify the animal type.

4. No preservatives, antibiotics or coloring material, except the stamping ink, shall be used.

C. Product Arrival and Expiration Date.

1. Frozen Meats and Poultry. The period from slaughtering and freezing until arrival in Saudi Arabia shall not be more than 4 months. Product shall be maintained frozen at a temperature not more than -18°C. with an expiration date of 10 months for beef; 9 months for minced meat, hamburger and sausages; and 8 months for livers.

2. Chilled Meats and Poultry. The period elapsed from slaughtering until arrival to Saudi Arabia shall not be more than 10 days at a temperature not more than -2°C. with an expiration date of 4 weeks after slaughtering date.

3. Chilled Vacuum Meats and Poultry. The period elapsed from slaughter until arrival in Saudi Arabia shall not be more than 40 days at a temperature not more than -2°C. with an expiration date of 10 weeks after slaughtering date.

VIII. POULTRY PRODUCTS

A. **Fresh/frozen poultry.**

1. Certification. Issue MP Form 130. (SEE ATTACHMENT.)

2. Must state the following certification in the remarks section of FSIS Form 9060-5: "I hereby certify that the poultry described herein is from birds which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

B. **Product Arrival and Expiration Date.** (See VII. C. above.) The period elapsed from slaughtering until arrival in Saudi Arabia shall not be more than 3 months for frozen turkey, duck, goose and chicken.

FOR WSH

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Form 9060-5

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

MPA- 275001

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED
Raleigh, NC	Saudi Arabia	March 19, 1985

EXPORTED BY (Applicant's name and address including ZIP Code)

Jackson Beef Packing Co.
1201 West 100th Street
Sumter, SC 29101

CONSIGNED TO (Name and address, including ZIP Code)

U.S. Meat Imports
M/S Abbar and Zainy
Jeddah, Saudi Arabia

PRODUCT EXPORTED FROM

ESTABLISHMENT NUMBER (If applicable)
Est. 79X

CITY
Sumter, SC

☒ • SLAUGHTERING PLANT
☒ • PROCESSING PLANT
☐ • WAREHOUSE
☒ • DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
36179.3	2119 cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	ESTABLISHMENT NUMBER ON PRODUCT
Beef Top Round	7373.3	130	P.O. 849	52X
Beef Ribeye Steak	4780.0	400	P.O. 849	111X
Steak	10010.0	1000	P.O. 849	139X
Beef Franks	14016.0	589	P.O. 849	256X

1/ As stated by applicant or contractor

SPECIMEN

REMARKS I hereby certify that the beef described herein is from animals whose average age is 5 years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were free of disease and suitable for human consumption.

Product must be frozen 72 hours after slaughter.

☒ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER
Irene Noga
Irene Noga, DVM, 512-27

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (8/80) REPLACES MP FORMS 413 AND 906 WHICH ARE OBSOLETE ORIGINAL

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9480.1 | 3-24-87

REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO THE UNITED ARAB EMIRATES

I. PURPOSE

This directive describes current United Arab Emirates (U.A.E.) requirements for meat and poultry products exported to the U.A.E. from the United States.

II. CANCELLATION

MPI Manual, Section 22.83-A.

III. [RESERVED]

IV. REFERENCES

MPI Regulations, Section 322.2 and 381.105.

V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export Certificate of Wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

A. **Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification.

a. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic (Halal) Slaughter from a member of an Islamic Center or Islamic organization. A certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Arabian Consul and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers or Islamic organizations are available from the FSIS Regional Director or Export Coordination Division.

3. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

B. **Product Requiring Special Handling.** The U.A.E. requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments. These instructions should be addressed to the Dubai Muncipality.

C. **Labeling.**

1. All products. Storage temperature must be placed with the refrigeration statement on the label to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW_____°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN_____°C AND_____°C."

2. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Country of origin.

b. Bilingual labels. The Arabic language must be one of the languages used for declaration. (EXCEPTION: Dubai accepts English only labels.)

c. Statement that product has been slaughtered according to Islamic principles. (EXCEPTION: Dubai does not require reference to Islamic slaughter on consumer packages, but exporters should be aware that such product would have limited distribution.)

d. Metric net weight. Lettering and numbers for unit metric weight must be in Arabic.

e. Production (slaughtering or freezing) and expiration dates.

(1). The expiration date must be calculated from the date the product was first frozen.

(2). The following statement is not acceptable: "The expiration date is _____ months from the date of production."

(3). The use of a number for a month is not acceptable. Spell out or abbreviate name of month (EXAMPLE: JAN. or JANUARY 1985). Calendar strips preprinted on label allowing the designation of calendar dates with literal translation are in frequent use.

(4). EXCEPTION: Dubai permits expiration dates on bagged poultry to be printed on adhesive tape wrapped around metal clip area.

f. Shelf life of product. Currently, shelf life limits have been placed on the following product: Chilled vacuum packed meat - 3 months, and frozen meat - 1 year. The shelf life for other product must not exceed 3 months. Fast spoiling foods with a life not exceeding 3 months must have complete date stated on the label. The use of the terminology "Better to use before ..." on label will not be accepted.

g. Other materials. Alcoholic materials and species of animal fats, gelatin, food additives and blood must be declared on label when product contains such materials.

3. The following methods of labeling are alternatives to C. 2.:

a. Sticker. Must not interfere with label terminology and be self destructive on removal. Over labeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation.

b. Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

c. Ink stamp. Ink must be indelible and legible. (Ink stamps are the least acceptable labeling method.)

4. Canned Goods. Expiration and production dates must be preprinted on the labels.

C. **Product Arrival.** Product must arrive in the U.A.E. at least 3 months before the expiration date.

VII. MEAT PRODUCTS

A. **Fresh/Frozen Meat Products.** Certification. Issue FSIS Form 9060-5. (See Attachment.)

B. **Expiration Period.** The U.A.E. has no fixed expiration time period for frozen beef; 12 months is suggested as a reasonable expiration date.

VIII. POULTRY PRODUCTS

A. **Fresh/frozen poultry.** Certification. Issue FSIS Form 9060-5. (See Attachment.)

B. **Expiration Period.** The U.A.E. has no fixed expiration time period for frozen poultry; 9 months is suggested as a reasonable expiration date.

C. **Packaging.** Poultry must be packaged in clear plastic.

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Form 9060-5

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
MEAT AND POULTRY INSPECTION OPERATIONS

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

A false entry, or false alteration of any entry on this certificate may result in a fine of not more than $10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 and 15). (21 and 15). 21 USC 678) and the Poultry Products Inspection Act (21 USC 458 (c) (1), (2), and (3). 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

AREA OFFICE	COUNTRY OF DESTINATION	DATE ISSUED	
Albany, NY	United Arab Emirates	9/30/85	MPA- 811002

EXPORTED BY (Applicant's name and address including ZIP Code)

Brown Packing International Corp.
115 - 122 Jefferson Street
Utica, NY 13502

PRODUCT EXPORTED FROM:

EST. PLANT NUMBER (If applicable)

Est. 89X

CITY

Utica, NY

CONSIGNED TO (Name and address including ZIP Code)

Arabian American Technology
(Aramtec) P.O. Box 6931
Abu Dhabi, U.A.E.

- ☐ @ SLAUGHTERING PLANT
- ☒ @ PROCESSING PLANT
- ☐ @ WAREHOUSE
- ☐ @ DOCKSIDE

TOTAL MARKED NET WEIGHT	TOTAL CONTAINERS
≈ 7026.15 kg	250 Cartons

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST./PLANT NUMBER ON PRODUCT
Beef Franks	1000.00 kg	50	Aramtec/Dubai	Est. 89X
Beef Sausage	1026.00 kg	25	Aramtec/Dubai	Est. 19X
Beef Salami	2000.00 kg	75	Aramtec/Dubai	Est. 20X
Beef Bologna	3000.15 kg	100	Aramtec/Dubai	Est. 23X

1/ As stated by shipper or contractor

REMARKS

SPECIMEN

☒ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Lynn C. Rittall, DVM, 604-35

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 130 (2/85) REPLACES MP FORM 130 (5-83) WHICH MAY BE USED UNTIL EXHAUSTED ORIGINAL

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

9540.2 | 9-9-87

FEDERAL AND CONTRACT SERVICING LABORATORIES FOR IMPORT FOOD CHEMISTRY SAMPLES

I. PURPOSE

This directive assigns by State or territory, the servicing laboratory for import non-residue food chemistry samples.

II. CANCELLATION

This directive cancels FSIS Notice 55-85, dated July 29,1985.

III. (RESERVED)

IV. REFERENCES

Meat and Poultry Inspection Directory
MPI Manual, Section 23.1 (2).

V. GENERAL REQUIREMENTS

A. **Federal Government Laboratories** are laboratories which have the capability to perform chemical, microbiological, and pathologic analyses required by FSIS.

B. **Contract Laboratories** are chemistry laboratories under contract to FSIS to perform non-residue chemical analyses on meat and poultry food samples selected by a Federal meat and poultry inspector. The laboratories are under the technical direction of the Science Program.

C. **Use of Contract Laboratories:** Food chemistry samples are to be shipped to CONTRACT LABORATORIES and include all types of samples collected except split samples from accredited laboratory submissions.

ISTRIBUTION: All MPI Offices, T/A Inspectors, lant Management, T/A Plant Management, Science ffices, Compliance Offices, TRA, ABB, R&E, AID FO

OPI: SCI/FSLD

VI. CONTRACT LABORATORY MAILING ADDRESSES:

A. Eastern Contract Chemistry Laboratory

Webb Foodlab, Incorporated
Sample Receiving Department
703 West Johnson Street
Raleigh, NC 27603

B. Midwestern Contract Chemistry Laboratory

Kentucky Department of Agriculture
State/Federal Meat Laboratory
613 Teton Trail
Frankfort, KY 40601

VII. FIELD SERVICE LABORATORY MAILING ADDRESSES:

USDA, FSIS, SCIENCE, EASTERN LAB
Russell Research Center
College Station Road
P.O. Box 6085
Athens, GA 30604

USDA, FSIS, SCIENCE, MIDWESTERN LAB
Building 105-D, Room 344
4300 Goodfellow Boulevard
St. Louis, MO 63120

USDA, FSIS, SCIENCE, WESTERN LAB
P.O. Box 4008
Alameda, CA 94501

VIII. CONTRACT LABORATORY ASSIGNMENT FOR FOOD CHEMISTRY SAMPLE SUBMISSION

Import inspectors in States and territories listed below should submit their food chemistry samples (see Paragraph V., item C.) to contract laboratories as follows:

STATE NO.	STATE	STATE NAME	SAMPLES DESTINATION LABORATORY
01	AL	Alabama	Kentucky State
02	AK	Alaska	Kentucky State
[illegible]	AS	American Samoa	Kentucky State
	[illegible]	Arizona	Webb Foodlab
		Arkansas	Webb Foodlab
		California	Webb Foodlab
		Canal Zone	Webb Foodlab
		olorado	Webb Foodlab
		onnecticut	Webb Foodlab

10	DE	Delaware	Kentucky State
11	DC	District of Columbia	Kentucky State
12	FL	Florida	Kentucky State
13	GA	Georgia	Webb Foodlab
14	GU	Guam	Kentucky State
15	HI	Hawaii	Kentucky State
16	ID	Idaho	Webb Foodlab
17	IL	Illinois	Kentucky State
18	IN	Indiana	Kentucky State
19	IA	Iowa	Webb Foodlab
20	KS	Kansas	Kentucky State
21	KY	Kentucky	Kentucky State
22	LA	Louisiana	Kentucky State
23	ME	Maine	Webb Foodlab
69	MR	Mariana Islands	Kentucky State
24	MD	Maryland	Kentucky State
25	MA	Massachusetts	Webb Foodlab
26	MI	Michigan	Kentucky State
27	MN	Minnesota	Webb Foodlab
28	MS	Mississippi	Webb Foodlab
29	MO	Missouri	Kentucky State
30	MT	Montana	Webb Foodlab
31	NE	Nebraska	Webb Foodlab
32	NV	Nevada	Webb Foodlab
33	NH	New Hamsphire	Webb Foodlab
34	NJ	New Jersey	Kentucky State
35	NM	New Mexico	Webb Foodlab
36	NY	New York	Webb Foodlab
37	NC	North Carolina	Webb Foodlab
38	ND	North Dakota	Webb Foodlab
39	OH	Ohio	Kentucky State
40	OK	Oklahoma	Webb Foodlab
41	OR	Oregon	Webb Foodlab
42	PA	Pennsylvania	Kentucky State
43	PR	Puerto Rico	Webb Foodlab
44	RI	Rhode Island	Webb Foodlab
45	SC	South Carolina	Webb Foodlab
46	SD	South Dakota	Webb Foodlab
47	TN	Tennessee	Kentucky State
48	TX	Texas	Webb Foodlab
49	UT	Utah	Webb Foodlab
50	VT	Vermont	Webb Foodlab
51	VA	Virginia	Kentucky State
52	VI	Virgin Islands	Webb Foodlab
53	WA	Washington	Kentucky State
54	WV	West Virginia	Kentucky State
55	WI	Wisconsin	Webb Foodlab
56	WY	Wyoming	Webb Foodlab

IX. FIELD SERVICE LABORATORY ASSIGNMENT FOR VERIFICATION OF ACCREDITED LABORATORY ANALYTICAL RESULTS

Import inspectors in the IFO's listed below should submit food chemistry samples split with accredited laboratories to Field Service Laboratories as follows:

States and Territories Within IFO's	Sample Destination Laboratory
1,2,3 & 10	Midwestern Lab (FSL)
4,5 & 6	Eastern Lab (FSL)
7,8 & 9	Western Lab (FSL)

Patricia Stolya

Deputy Administrator
International Programs

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

10,230.1 | 10-14-87

SPECIES IDENTIFICATION SAMPLING FOR COOKED PRODUCT

I. PURPOSE

This directive prescribes procedures for FSIS inspectors, and guidelines for plant operators regarding:

A. FSIS policy for sampling cooked products for species identification.

B. Actions to take when undeclared species are found.

II. [RESERVED]

III. [RESERVED]

IV. REFERENCES

MPI Regulations Sections 301.2(aa) and (ii), 317.2, 317.4, 317.6, 318.2, 318.7, 319.1, 381.1(4) and (31), 381.146; 381.147, 381.155, FSIS Directives 10,625.1 and 8080.1.

V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

MPIO	Meat and Poultry Inspection Operations
AS	Area Supervisor
IIC	Inspector in Charge
CS	Circuit Supervisor
CP	Compliance Program
QC	Quality Control
EPS	Emergency Programs Staff
SIFT	Species Identification Field Test
FSIS Form 10,600-1	Chemical Laboratory Analysis

DISTRIBUTION: All MPI Offices, T/A Inspectors Plant Management, T/A Plant Management, SCI Offices, Compliance Offices, TRA, ABB, R&E, AID, ASD/PDS

OPI: Meat and Poultry Inspection Operations

VI. DEFINITIONS

A. **Cooked Products.** Formulated, chopped/comminuted or chunked and formed products, e.g., frankfurters, bologna, ham, corned beef, poultry rolls and other similarly prepared products.

B. **Like Products.** Products that are processed using the same raw materials (species), processing procedures, and are identified with the same name. Examples: Ace Beef Franks and Ace Jumbo Beef Franks would be considered "like" products. Ace Beef Bologna and Ace Beef Franks would **not** be considered "like" products.

C. **Initial Sample.** An in-plant sample collected in accordance with the most recent program monitoring request.

D. **Suspect Product Sample.** A sample collected from products due to the suspicion that it may contain undeclared species.

E. **Verification Sample.** Samples collected from cooked product retained as a result of positive Species Identification Field Test (SIFT) results.

F. **Species Identification Field Test (SIFT).** A rapid method test of officially held product to identify the species of raw materials. Officially held product should continue to be processed; however, it may not leave the official premises until test results indicate acceptable findings.

G. **Letter of "Notification".** Letter from the Regional Director to plant management regarding sample results of undeclared species and the need for immediate action.

H. **Corrective Action Letter.** A letter from a plant operator to the Area Supervisor describing in-plant process control checks being made to guard against the inclusion of undeclared species in cooked products.

I. **Subsequent Production Sample.** A sample collected from retained product prepared following receipt of positive verification sample results and/or positive suspect sample results.

J. **Sample Size.** Three 1-pound units of finished product for each production lot which are collected using random sampling techniques. **Exception:** When sampling uncooked product, only collect three 1/4-pound units of emulsion.

K. **Hold.** Withholding marks of inspection of cooked product until inspection is completed by use of SIFT on raw emulsion.

VII. POLICY

A. Inspection program employees inspect products as often as they deem necessary to ascertain that they are not adulterated or misbranded when they leave the establishment and that they comply with the requirements of the regulations. Product suspected of being adulterated or misbranded shall be retained by the employee for further inspection and, if found to be adulterated or misbranded, is subject to condemnation and disposal under the regulations (§§318.2 and 381.145), and may result in criminal prosecutions. The presence in a meat food product or poultry product of animal tissue that purchasers would not reasonably expect to be in the product will result in the product being adulterated and/or misbranded. The meat/poultry portion of meat food products and poultry products is a valuable ingredient and, for purposes of inspection, usually characterizes the product, and the substitution of any of that ingredient with other substances is prohibited by the FMIA and the PPIA. All ingredients must be declared and approved for such use by FSIS (§§318.7, 319.1, 381.147 and 381.155.) The identity of the finished product and its ingredients must be described on the label approved for that product by FSIS (§§317.2, 317.4, 317.6, 381.115, 381.118 and 381.132.) Product suspected of being adulterated and/or misbranded due to the presence of undeclared animal tissue shall be sampled and tested to ascertain whether such tissue is present, and shall be further inspected as specified in this directive.

B. FSIS has developed laboratory procedures to identify species tissues in formulated cooked meat and poultry products. The test, an Enzyme Linked Immunosorbent Assay (ELISA), is accurate and, as all immunoassays, is based on antibody-antigen reactions. The test was developed after Agency scientists were able to isolate an antigen that was still reactive after the product had been heated. This test gives FSIS the means to check products' species identification. Further, FSIS has developed in-plant testing procedures capable of identifying pork, poultry, and beef in uncooked, formulated meat and poultry products. The test sample is taken, in-plant, from mixed product formulas just prior to stuffing and cooking. The test, an immunodiffusion plant procedure (SIFT), is accurate, and is also based on antibody-antigen reactions. The SIFT test gives FSIS the means to check uncooked products when there is suspicion of illegal species substitution, and is considered part of the inspection process.

C. The IIC shall discuss the contents of this directive with plant management to assure that they are aware of and understand the FSIS intent and purpose regarding cooked product sampling for species identification.

VIII. PROCEDURES; RESPONSIBILITIES

A. Inspectors shall closely monitor a plant's cooked product activities at all critical control points during processing. For the concerns relative to possible undeclared species determinations, inspectors will emphasize the following and assure that plant operators meet their responsibilities in these areas:

1. The receipt and use of acceptable raw materials at the first point where visual characteristics of these materials can no longer be determined, e.g., after grinding or chopping.

2. The accumulation, identification, and ultimate use of rework materials.

3. The cleanup of equipment and/or acceptable production sequences/time separations between different product formulas.

4. In some operations, an undeclared species could be introduced into products via use of an all-beef rework contained in pork casings or the use of animal source materials, e.g., extracts, stocks, dried blood, hydrolyzed pork skins, non-fat dry milk or powdered eggs as flavorings or binders.

B. Sampling Collection. The IIC will receive computer generated requests from Headquarters to collect monitoring samples of cooked products from particular establishments. However, an inspector may collect additional samples as deemed necessary, e.g., where it is suspected that a product contains undeclared species.

NOTE: IIC will inform plant management immediately prior to any such sample collection.

1. Initial sample collections. The IIC will collect the sample from a single production lot of finished cooked product on hand at the establishment.

2. Subsequent productions will be tested or sampled as instructed in the Attachment.

C. Sample Submission.

1. Individual samples, other than the monitoring samples, shall be accompanied by FSIS Form 10,600-1 (formerly FSIS Form 6200-1).

2. Each FSIS Form 10,600-1 shall contain all required information and shall also include the internal temperature achieved when the product was cooked.

3. Unless otherwise instructed by supervision, IICs will submit all samples for species determinations to the FSIS Microbiology Laboratory servicing their area.

4. When sampling cooked products, the IIC shall specifically identify each sample with the production lot it represents.

5. The IIC shall inform plant management of all sample results.

D. Actions by IIC Based on Sample Results.

1. Monitoring

a. Initial samples.

(1) Negative findings. Continue in-plant monitoring program sampling.

(2) Positive findings. See Attachment.

b. Subsequent production testing and sample collection actions. See Attachment.

c. Verification samples actions. See Attachment.

2. Suspect product sample collection and actions. See Attachment.

Guidelines for Agency Action in Response to Positive Results of Species Identification Test

Robert W. Gorter

(for) Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

GUIDELINES FOR AGENCY ACTION IN RESPONSE TO POSITIVE RESULTS OF SPECIES IDENTIFICATION TEST

I. Samples submitted for species identification determination will be gathered by MPIO as part of a regular in-plant monitoring program.

A. Upon notification of an initial positive sample result, the Regional Director will:

1. Issue a "letter of notification" to the plant operator identifying the problem and actions to be taken. Copies of this letter will be sent to the AS, CS, IIC, and CP.

2. Instruct the IIC to:

a. Sample each lot of "like" product on hand in the plant. (In lieu of sampling, plant may rework or relabel product.) If samples are taken, request the plant to select one of the two following voluntary options:

(1.) To voluntarily hold and segregate all "like" product on hand pending sample results. If results are negative, product may move freely.

(2.) To agree to voluntarily recall all "like" product shipped from the plant which is represented by the sample(s) found positive for undeclared species.

If neither voluntary option is selected, IIC shall notify the Circuit Supervisor as soon as possible.

NOTE: Products found to contain undeclared species from sampling of "like" product on hand at the establishment must either be reworked or relabeled. If product is later found to be adulterated, it may be subject to retention, detention, or seizure actions.

b. Increase surveillance over critical control point areas of the questionable processing procedures.

3. Request that the IIC contact plant operators to:

a. Evaluate product formulations, manufacturing procedures and employee habits and practices related to preparation of "like" product.

b. Request that they prepare a letter to the Area Supervisor identifying the precautions taken to guard against the inclusion of undeclared species in subsequent productions.

c. Advise them that subsequent productions of their products will be tested and held pending results using the SIFT procedures. Individual production lot(s) with negative SIFT results will be released.

4. Inform the IIC that any sample and retain actions as listed in I, A, 3, c above for subsequent productions will continue until products from 5 consecutive production days are reported as being negative. (See Sample Flow Chart #1.)

B. The IIC shall take the following actions on positive SIFT results:

1. Retain production lot(s) of questionable "like" products from the same day of production of the positive sample and submit verification sample(s) of cooked products to the FSIS laboratory.

a. If verification sample results are negative, release the retained individual lots. The negative verification result will count towards the 5 consecutive production days required in I, A, 4 above.

b. If verification sample results are positive, rework or relabel retained product. Sample and retain subsequent production of "like" product and submit samples to the FSIS laboratory.

2. Continue to sample and retain subsequent productions until 5 consecutive days of negative results have been received.

3. Positive results received during the sample and retain mode shall generate the following actions:

a. Rework or relabel retained "like" product represented by positive findings.

b. Sample and retain other cooked products prepared with the same species.

c. Sample all other cooked products prepared at the plant. Permit these products to move in commerce. Positive tests results on these products will initiate notification and SIFT procedures identified in I, A, 1 through 4 above. (See Sample Flow Chart #2.)

II. The IIC shall take the following actions when it is suspected that a product contains undeclared species.

A. Retain questionable production lot(s) and contact CS for guidance.

B. With concurrence by CS, continue to retain questionable lot(s) and submit samples to the FSIS laboratory. (See Sample Flow Chart #3.)

NOTE: CS contacts the officer in charge, CP, with preliminary information.

1. If sample result is negative, release individual lot.

2. If verification sample result is positive:

a. Rework or relabel retained product.

b. Sample and retain subsequent production of "like" product and submit samples to the FSIS laboratory or accredited laboratory.

c. Issue a "letter of notification" from the Regional Director to the plant operator identifying the problem and actions to be taken. Copies of this letter will be sent to the AS, CS, IIC, and CP.

C. Continue to sample and retain subsequent productions until 5 consecutive days of negative results have been received.

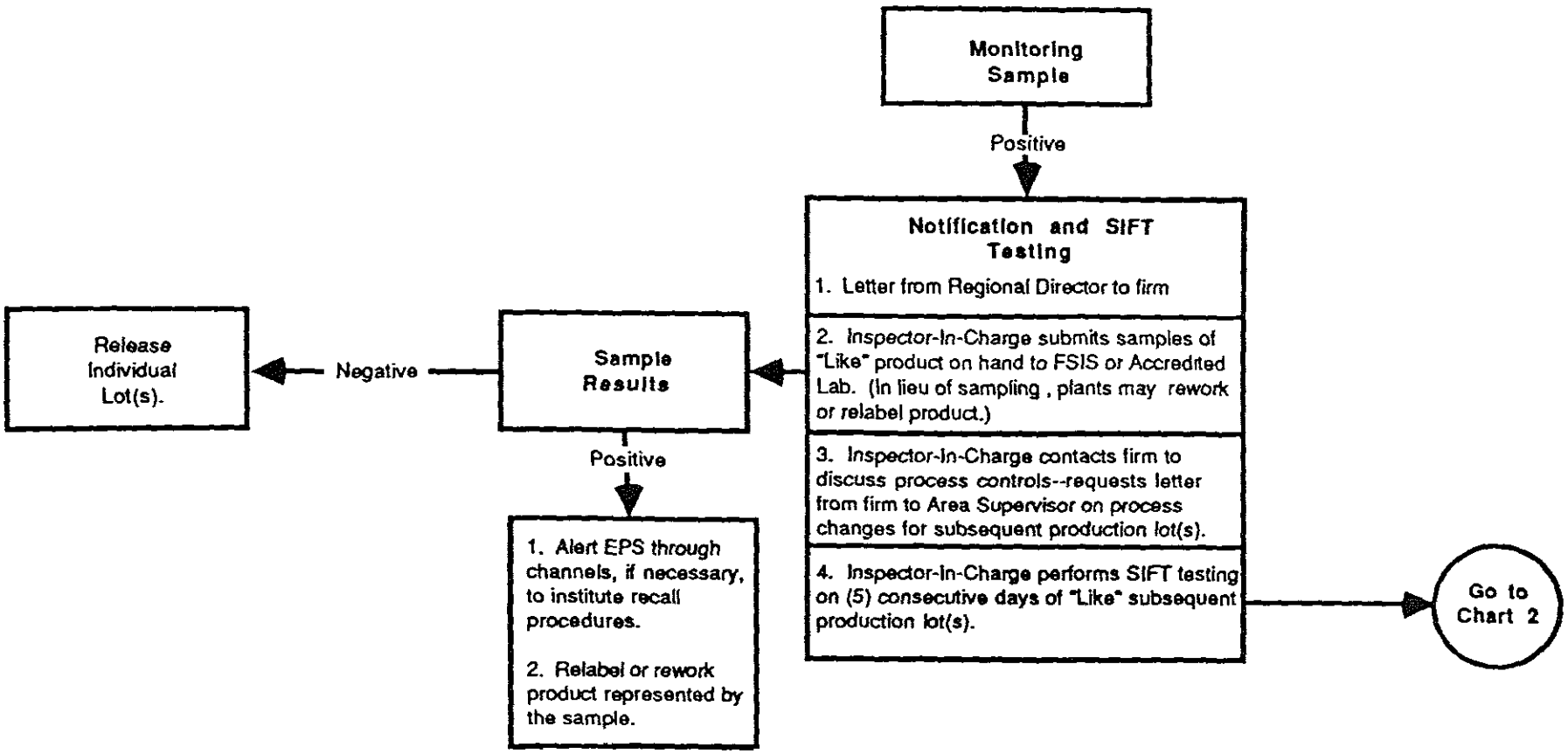
D. Positive results received during the sample and retention mode shall generate the following actions:

1. Rework or relabel retained "like" product represented by positive findings.

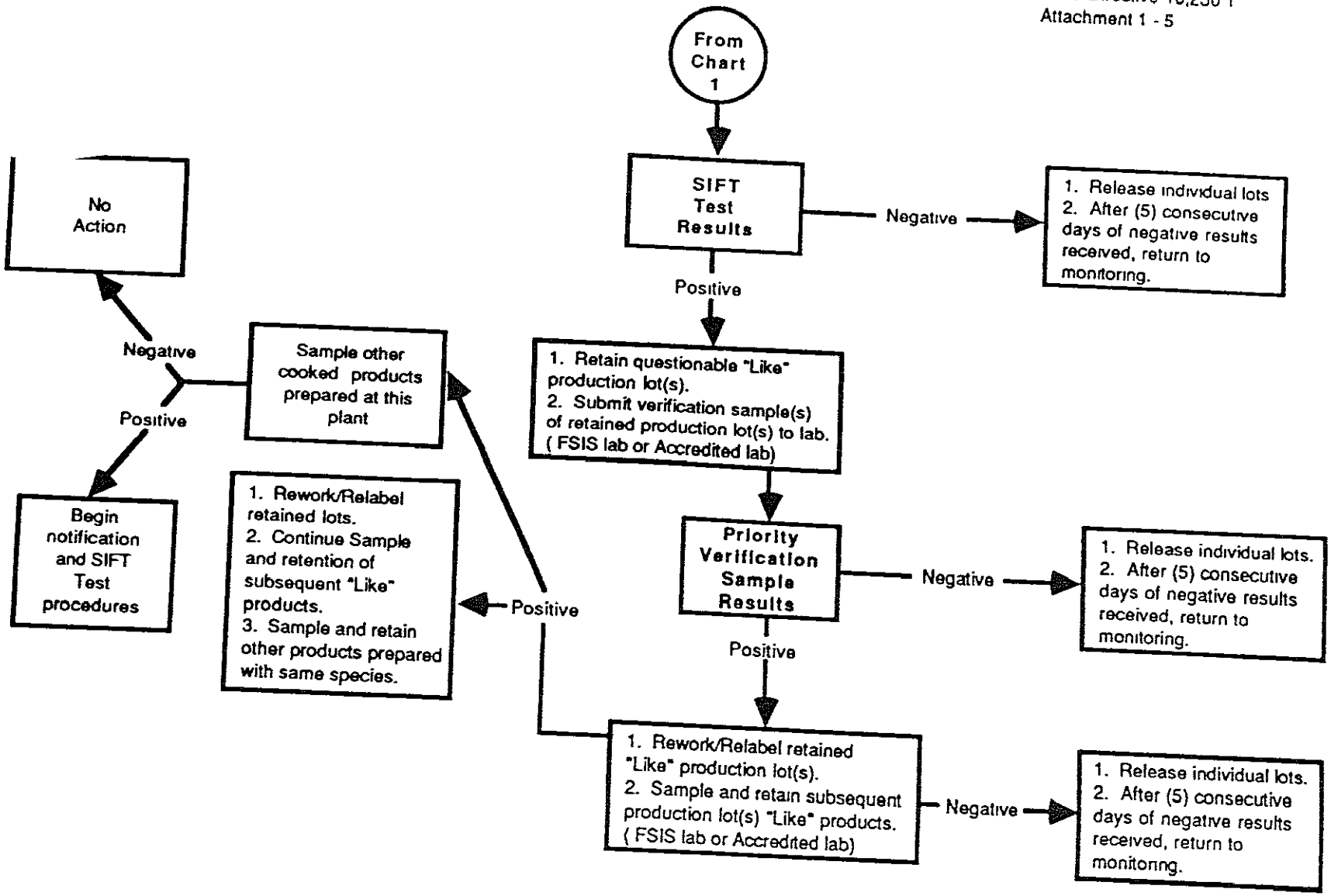
2. Sample and retain other cooked products prepared with same species.

3. Sample all other cooked products prepared at the plant. Permit these products to move in commerce. Positive

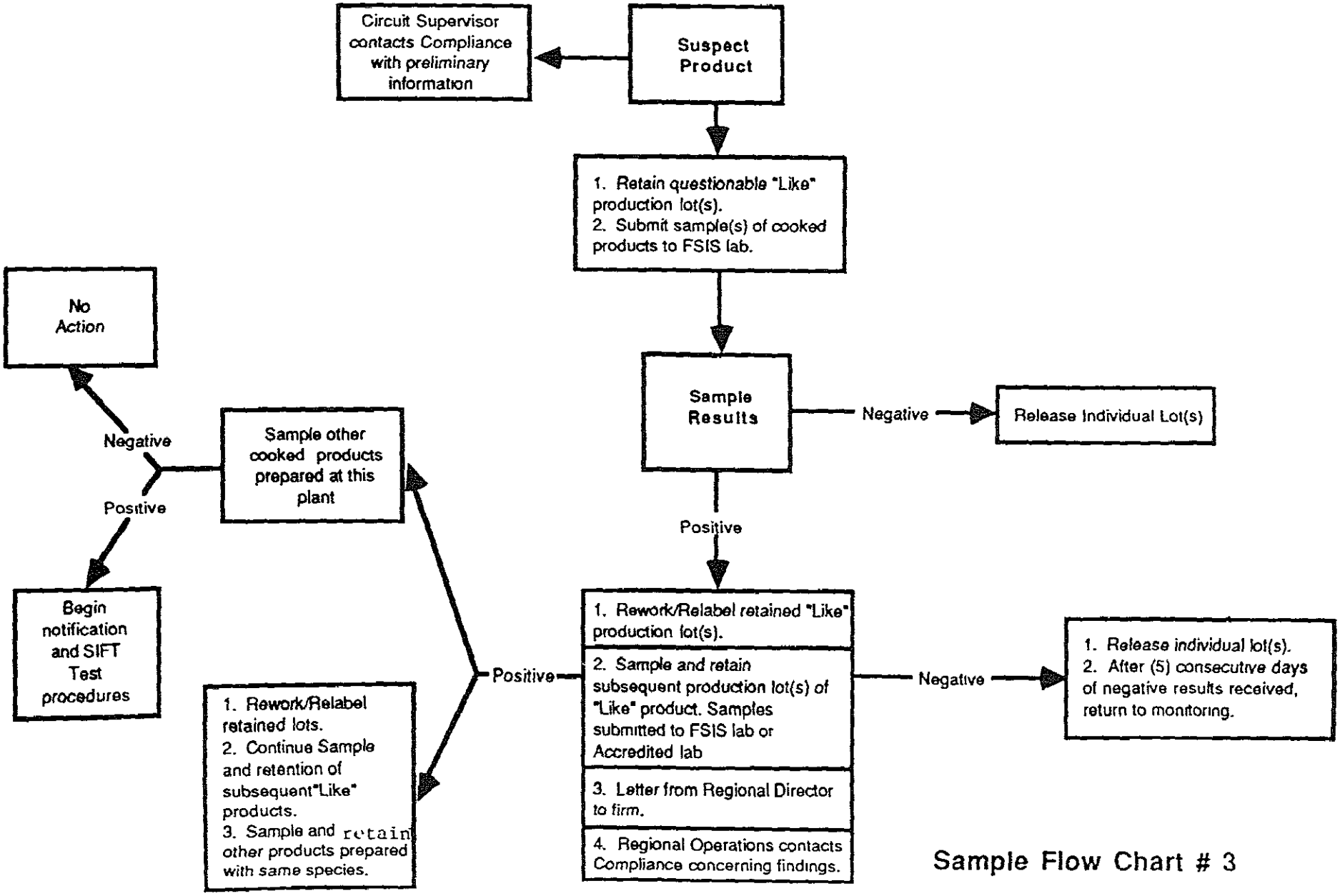
test results on these products will initiate notification and SIFT procedures identified in I, A, 1 through 4 above. (See Sample Flow Chart #2.)



Sample Flow Chart # 1



Sample Flow Chart # 2



Sample Flow Chart # 3

United States
Department of
Agriculture

Food Safety
and Inspection
Service

FSIS Directive
10 530 1

NATIONAL RESIDUE PROGRAM

NATIONAL RESIDUE PROGRAM

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PART FIVE (RESERVED)

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

10,530.1 | 8/11/87

NATIONAL RESIDUE PROGRAM

PART ONE -- BASIC PROVISIONS

I. PURPOSE

This directive identifies FSIS responsibilities in planning, evaluating, supporting, and implementing the National Residue Program which is designed to monitor, detect, reduce, and control residues of drugs, pesticides, and other chemicals and contaminants in meat and poultry products designated for human consumption.

II. (RESERVED)

III. REASON FOR ISSUANCE

The National Residue Program is an essential part of the total inspection efforts to identify and control adulterants in the meat and poultry supply. The effective implementation of the National Residue Program requires thorough planning and timely coordination among numerous FSIS units. This directive establishes and describes functions and relationships of these units.

IV. REFERENCES

Federal Meat Inspection Act
Poultry Products Inspection Act
Parts 309, 310, 311, 318, and 327 of the Federal meat inspection regulations
Section 354.130 of the voluntary inspection and certification regulations
Sections 381.60, 381.70-381.80, 381.91, 381.95, and 381.197 of the poultry products inspection regulations
FSIS Directives 8080.1, 8150.1, 9050.1, 10001.1, 10012.1, 10110.1, 10130.1, 10220.1, 10600.1, 10600.2, 10610.1, 10620.1, and 10625.1

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, IFO, AID, R&E, TRA, ABE

OPI: MPIO

V. ABBREVIATIONS

The following will appear in their shortened form in this directive:

AIIS - Automated Import Information System
CD - Chemistry Division, SCI
CRS - Contamination Response System
EPA - Environmental Protection Agency
EPS - Emergency Programs Staff, MPIO
FDA - Food and Drug Administration
FPD - Foreign Programs Division, IP
FSL - Field Service Laboratories
FSLD - Field Service Laboratories Division, SCI
IAS - Import Analysis Staff, IP
IFO - Import Field Office, IP
IID - Import Inspection Division, IP
IP - International Programs
IRSP - Import Residue Sampling Plan
MARCIS - Microbiological and Residue Computer Information System
MD - Microbiology Division, SCI
MOU - Memorandum of Understanding
MPIO - Meat and Poultry Inspection Operations
MPITS - Meat and Poultry Inspection Technical Services
MSD - Mathematics and Statistics Division, SCI
NRP - National Residue Program
PED - Pathology and Epidemiology Division, SCI
POE - Port of entry
QA - Quality assurance
QC - Quality control
REPD - Residue Evaluation and Planning Division, SCI
ROS - Residue Operations Staff, MPIO
SCI - Science Program
SRC - Standing Residue Committee (IP)
SVMO - Supervisory Veterinary Medical Officer
VMO - Veterinary Medical Officer

VI. POLICY

FSIS is responsible for maintaining effective inspection and enforcement programs to assure consumers that domestic and imported meat and poultry products which are distributed to them are safe, wholesome, not adulterated, and properly labeled. An integral part of FSIS's inspection program is the National Residue Program (NRP) which includes monitoring, surveillance, and the Contamination Response System (CRS). Under the NRP, FSIS samples, detects, reduces, and controls residues of drugs, pesticides, and other potentially hazardous chemical adulterants in meat and poultry products. In addition to utilizing regulatory control measures, NRP promotes residue prevention through interagency programs for producer education and through incentives for producers and processors to develop residue quality assurance programs. Samples of meat and poultry are collected for analysis at federally inspected slaughtering establishments producing domestic products and at ports of entry receiving import shipments. The presence of violative residues leads

to the investigation and control of the movement of suspected and known adulterated product and to the identification of producers marketing animals with adulterating residues. When a potential or known residue crisis is identified under the NRP, CRS is activated. The CRS utilizes the resources of all relevant FSIS headquarters and field units through an interdisciplinary team whose goal is immediate action for problem resolution.

The NRP demands a concerted effort by all programs within FSIS. The following parts identify the responsibilities of FSIS units to assure that all aspects of the NRP are well managed and fully integrated.

PART TWO--NATIONAL RESIDUE PROGRAM

SCIENCE PROGRAM RESPONSIBILITIES

I. OVERVIEW

SCI provides the Agency with scientific guidance and planning for the NRP. Included in these functions is the development of the **Compound Evaluation and Analytical Capability; Annual Residue Plan** which ranks compounds that may be present in meat and poultry (including criteria and methods for setting priorities), lists analytical methods for detecting those compounds, and presents FSIS's sampling plans for the coming year. SCI's support services also include the analyses of meat and poultry samples, the reporting and interpreting of such analytical results, and collaboration with other agencies as defined in relevant MOUs.

II. RESPONSIBILITIES

A. The **Deputy Administrator, SCI,** has the overall responsibility for managing scientific activities within FSIS, including the planning, evaluation, and reporting of the domestic and import activities of the NRP.

B. Under the direction of the Deputy Administrator, SCI, the units listed below shall perform specific duties under the NRP.

1. **The Director, CD:**

a. Maintains technical capability of chemistry sections of FSLD.

b. Maintains accreditation program of FSIS accredited laboratories.

c. Develops new, expanded, or improved screening, confirmatory, and in-plant methodology.

d. In cooperation with REPD, ascertains and develops analytical capabilities for each year's annual plan.

e. Participates in IP's SRC.

f. Directs CD support activities involving CRS.

2. **The Director, MD:**

a. Maintains technical capability of microbiology sections of FSLD.

b. Develops new, expanded, or improved analytical, confirmatory, and in-plant methodology.

c. In cooperation with REPD, ascertains and develops analytical capabilities for each year's annual plan.

d. Participates in IP's SRC.

e. Directs MD support activities involving CRS.

3. **The Director, PED:**

a. Provides epidemiologic services in cooperation with REPD to investigate, characterize, and evaluate residue incidents in animals and products.

b. In cooperation with REPD, provides epidemiologic services necessary to develop plans for residue avoidance and control programs.

c. Provides epidemiologic services for CRS.

d. Participates in IP's SRC.

e. Directs PED support activities involving CRS.

4. **The Director, FSLD:**

a. Assures that all analyses are completed promptly and that results are transmitted to MARCIS within 30 days after sample collection.

b. Assures that REPD receives prompt, documented notification of laboratory results when violative or unusual findings occur in domestic or import samples.

c. Assures that all analyses for the year are completed and that the results are transmitted to MARCIS by January 31 of the following year.

d. Participates in IP's SRC.

e. Directs FSLD support activities involving CRS.

5. **The Director, MSD:**

a. Participates with REPD in planning and evaluating programs to assure that procedures are statistically consistent with program purposes.

b. Reviews monitoring and scheduling procedures for statistical accuracy and appropriateness.

c. Assists with the design of data QC procedures and implements these activities associated with MARCIS.

d. Participates in IP's SRC.

e. Directs MSD support activities involving CRS.

6. **The Director, REPD:**

a. Develops plans for and evaluates the results of residue programs designed to control and eliminate the presence of undesirable substances, the use or presence of prohibited substances, or quantities of authorized substances exceeding the permitted levels in meat and poultry products.

b. Encourages the development of effective residue control programs by States and private industry, both on a cooperative and independent basis, and interacts with FDA, EPA, and other Federal agencies in the development of programs to control and eliminate violative concentrations of residues in meat and poultry products.

c. In consultation with other SCI divisions, MPIO, and IP, designs the annual residue sampling plan and publishes the approved plan by December 15 of each year as the **Compound Evaluation and Analytical Capability; Annual Residue Plan.**

d. Routinely consults with MPIO on matters that could impact on the annual plan such as laboratory resources, methods development, staffing, and procurement of supplies and equipment.

e. Receives documented notification of laboratory results when violative findings occur in domestic and import samples.

f. In cooperation with MPIO, evaluates each residue violation incident both as an individual occurrence and for a possible pattern in time, geographic distribution, or species. Uses violation data to evaluate the effectiveness of the National Residue Program and to plan and develop new or improved portions of the program.

g. Upon receiving FSLD test results, immediately notifies, as appropriate, MPIO, IP, PED, and FDA and EPA of the occurrence of violative or unusual findings.

h. Serves as the focal point within FSIS for receiving, evaluating, and providing residue-related information and for giving scientific support to MPIO, IP, and MPITS regarding procedures, development, and training for residue control activities.

i. Periodically reviews residue control and sampling activities to assure that they provide adequate information for follow-up actions directed against violators and adulterated product.

j. Publishes the **Residue Data Book** and other reports, as appropriate.

k. Compiles and evaluates data with associated scientific rationale to support the development of a "systems" approach to residue control, including risk assessment, exposure assessment, and risk management decisions.

l. Participates in IP's SRC.

m. Directs REPD support activities involving CRS.

PART THREE--NATIONAL RESIDUE PROGRAM

MEAT AND POULTRY INSPECTION OPERATIONS RESPONSIBILITIES

I. OVERVIEW

MPIO is responsible for carrying out the inspection requirements specified in the FMIA and PPIA for domestic meat and poultry products and for administering compliance activities to assure regulatory standards are properly enforced at domestic meat and poultry operations. Cooperative interactions with other government agencies are defined in relevant MOUs. Under the NRP, MPIO directs, coordinates, and executes all field inspection activities to assure an effective residue control program for domestic meat and poultry products. In addition, MPIO coordinates the FSIS response under CRS to emergency situations where product is contaminated with residues and other adulterants affecting the wholesomeness and safety of such products.

II. RESPONSIBILITIES

A. The **Deputy Administrator, MPIO,** has the overall responsibility for managing all field operations, including the timely, effective, and uniform execution and maintenance of the NRP.

B. The **Assistant Deputy Administrator, Regional Operations,** provides guidance, through the Director, ROS, to the Regional Directors on directing and coordinating field inspection activities necessary to provide and execute effective monitoring, surveillance, and CRS functions under the domestic NRP. Under the direction of the Assistant Deputy Administrator, the units listed below shall perform specific duties in implementing the NRP.

1. **The Director, ROS:**

a. In consultation with REPD, provides guidance to MPIO field personnel to implement appropriate responses to residue contamination incidents and coordinates these actions with other FSIS units.

b. Participates with Extension Services (field representatives) and professional organizations to increase producer awareness of the need to include residue controls in their management programs.

c. Serves as liaison to SCI, Compliance Program, EPS, FDA, EPA, Packers and Stockyards Administration, and other FSIS programs or government agencies to establish lines of communication to assure implementation of an effective residue control program at the field level, in accordance with FSIS policy and interagency MOUs.

d. Receives information from Regional Directors on field residue problems requiring possible action and, in consultation with REPD and EPS, as applicable, determines the action necessary and notifies appropriate FSIS staffs if residue problems exist.

e. Notifies the Compliance Program of residue problems for possible investigative action.

f. Assures that MPIO staff and field personnel receive appropriate training to carry out their responsibilities in the residue control program.

g. Correlates with Regional Directors on residue-related issues.

h. Assures maintenance of complete and current information on residues within MPIO.

i. Manages procurement and distribution of supplies and materials to conduct inplant residue tests.

j. Prepares the monthly residue monitoring schedule in collaboration with a scheduling team including representatives from SCI and IP.

k. Monitors performance of field activities to assure uniform and consistent implementation of the residue control program.

l. Collaborates with SCI on long-range plans and reviews of the residue control program.

m. Distributes residue-related information to field personnel.

n. Analyzes operational data and information to keep abreast of current residue trends and related issues.

o. Verifies by management information systems the degree and level of application of the various residue-related activities being
·ted at the in-plant level by interpreting and analyzing operational
ormation, and data for the purpose of effecting corrective actions
·here program failure is indicated.

Implements a residue violation tracking system.

onducts on-site correlation of residue activities

r. Provides support for CRS.

s. Participates in IP's SRC.

2. **The Director, EPS:**

a. Maintains a permanent headquarters-based CRS Control Center.

b. Acts as focal point for reporting contamination problems that are identified by MPIO field personnel, other FSIS programs, other Federal and State government agencies, and industry.

c. Coordinates the FSIS response under CRS to emergency situations affecting the acceptability of meat and poultry products for human consumption.

d. Declares a CRS Residue Action Condition, with concurrence of the Administrator, for control, evaluation, and resolution of large scale chemical contamination emergencies.

e. Directs and coordinates the CRS Residue Action Condition Headquarters and Field Level Response teams which provide expertise in resolving emergency contamination problems and provides guidance to MPIO field personnel in determining the critical nature of contamination situations.

f. Focuses on situations where meat and poultry products are adulterated with drug or other chemical residues which would require the recall of affected products.

g. Manages and accounts for resources utilized in response to CRS and other emergency situations.

3. **Field Personnel.**

a. **The Regional Residue Staff Officer:**

(1) Correlates, coordinates, and monitors field activities to assure proper implementation of the residue control program.

(2) Monitors sample collection, supplies, equipment, and residue rates.

(3) Assesses field reports to determine appropriate action.

(4) Assures field personnel receive proper training in residue management.

(5) Conducts on-site assessment of residue programs and violation incidents through contacts including feedlots, farms, and auction markets, as necessary.

(6) Serves as FSIS liaison on residue issues with industry associations, schools, consumer groups, and other governmental agencies.

(7) Sets priorities for field personnel to assure adequate implementation of residue monitoring and surveillance activities.

(8) Communicates with the Director, ROS, as appropriate, to assure efficient and effective implementation of the NRP.

(9) Maintains current regulations, issuances, and other relevant material on residue control.

(10) Serves as a CRS field team member.

b. **The Area Supervisor:**

(1) Coordinates and implements residue program activities at in-plant level.

(2) Collaborates with States having inspection programs for selection of establishments to be sampled each month under the National Residue Monitoring Program.

(3) Collaborates with States, FDA, auction markets, and others, as appropriate, to detect residue violations.

(4) Monitors in-plant residue control performance of inspection personnel.

(5) Assures field personnel receive proper training in residue management.

(6) Determines in-plant staffing needs and sets priorities to assure adequate degree of residue monitoring and surveillance is undertaken.

(7) Maintains current regulations, issuances, and other relevant material on residue control.

(8) Directs support activities involving CRS.

c. **The Circuit Supervisor:**

(1) Monitors in-plant residue control performance of inspection personnel.

(2) Monitors in-plant staffing needs and sets priorities to assure adequate residue control system; provides feedback to the VMO/SVMO.

(3) Monitors and evaluates the appropriate maintenance and control of supplies, incubators, and other equipment at plant level.

(4) Maintains current material on residue control.

(5) Assures field personnel receive proper training in residue management.

(6) Provides support for CRS.

d. **The VMO/SVMO:**

(1) Implements and conducts in-plant residue control program, including CRS.

(2) Sets priorities to assure adequate residue monitoring and surveillance is undertaken.

(3) Assures inspectors and, when appropriate, establishment employees receive proper training in residue monitoring and control.

(4) Properly utilizes in-plant tests.

(5) Maintains current regulations, issuances, and other relevant material on residue control.

(6) Initiates sampling based on ante-mortem and post-mortem information and findings.

C. The **Assistant Deputy Administrator, Compliance Program,** is responsible for providing guidance, through Field Operations Division, to Compliance field area offices regarding direction and coordination of activities necessary to execute investigative action under the NRP. Under the direction of the Assistant Deputy Administrator, Compliance Program, the **Director, Field Operations Division:**

1. Conducts field investigations, including on-site reviews of violators referred by Regional Operations.

2. Directs the collection and documentation of evidence necessary to support legal actions against alleged violators by FDA or other agencies, including actions defined in interagency MOUs.

3. Directs support activities involving CRS.

4. Monitors compliance with the provisions of MOUs between FSIS and livestock or poultry producers with approved residue control systems.

PART FOUR -- NATIONAL RESIDUE PROGRAM

INTERNATIONAL PROGRAMS RESPONSIBILITIES

I. OVERVIEW

To be eligible for importation into the United States under the FMIA and PPIA, meat and poultry products must be prepared in certified establishments operating under inspection systems that ensure compliance with requirements at least equal to those applied to domestic establishments and their products. Therefore, imported meat and poultry products must, among other things, comply with appplicable U.S. residue standards. Each eligible country is required to provide IP with an annual plan for controlling residues of drugs, pesticides, and other chemicals in products exported to the United States. The SRC, comprised of representatives from IP, SCI, MPIO, and FDA, reviews annual residue plans from eligible exporting countries. After review by the SRC and acceptance of the plan, IP conducts two broad sets of activities to assure that statutory requirements are met: (1) continuing on-site reviews of each inspection system and (2) reinspection of product upon arrival into the United States (POE).

Using the information contained in the country's annual plan, IP tailors on-site reviews to each country's residue status and planned activities. POE testing procedures are designed to verify the continuing successful operation of the country's residue program.

II. RESPONSIBILITIES

A. The **Deputy Administrator, IP,** manages all activities dealing with foreign inspection systems and exported and imported meat and poultry products. These activities include participation in the NRP which consists in general of cooperating with SCI in developing the annual IRSP for imported meat and poultry products, managing the implementation of the IRSP, reporting data generated by the IRSP, and initiating necessary actions to assure adequate residue control in foreign origin meat and poultry products.

B. Under the direction of the Deputy Administrator, IP, the units listed below shall perform specific duties in executing the NRP for imported products.

1. The **Director, FPD,** is responsible for the initial and continuing review of foreign inspection systems.

a. Obtains annual residue plans from each foreign inspection system.

b. Manages the review of the annual residue plans by the SRC.

c. Communicates with foreign inspection systems on all residue matters.

d. Conducts activities to assure maintenance in each country of "equal to" residue programs.

e. Consults with SCI on all residue results they report as "non-routine" (violative or unusual findings) to determine need for and extent of corrective action by foreign country.

f. Notifies foreign country of findings indicating a residue violation and requests report providing explanation and corrective action.

g. Evaluates country response and adjusts review activities as appropriate.

2. The **Director, IAS,** has analytic responsibility for implementing the IRSP.

a. Receives final IRSP from SCI and programs AIIS by January 1 each year to accomplish plan.

b. Develops and executes reports to permit analysis of:

(1) Progress on implementation of IRSP.

(2) Quality of data in AIIS data base.

(3) Laboratory resource demands.

(4) Country analytical performance.

c. Assures entry of all residue results into AIIS via operation of the MARCIS-AIIS data link, manual entry of laboratory data sent by SCI, or manual entry of non-routine data telecopied to SCI by FSL.

d. Notifies FPD and IID of non-routine residue sample results via telephone immediately upon receiving verified results from SCI.

e. Provides all residue result data to IID field locations via AIIS.

3. The **Director, IID:**

a. Assures that the IRSP is carried out as directed by this directive and the AIIS;

b. Provides EPS information on lots that have passed inspection when subsequent laboratory results demonstrate that they are in violation; and

c. Sends a copy of the laboratory sample results form to the appropriate IFO.

4. The IFO Supervisor:

a. Immediately notifies inspectors of laboratory results for products on hold,

b. Notifies IID headquarters and monitors the disposition of product which is refused entry because of residue violation,

c. Assures that copies of the laboratory results forms received from headquarters are filed in the appropriate import case file, and

d. Establishes a retrieval system for residue results data received via AIIS.

5. The inspector:

a. Takes, prepares, and sends samples in accordance with standard operating procedures,

b. Issues refused entry notice on product which is found to be violative,

c. Releases product on hold that has passed laboratory analysis, and

d. Retains any product from a lot still available in the import establishment for product having passed inspection and is subsequently found to be violative.

PART V (RESERVED)

Peter M. Crawford,
Administrator
Actng.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

10,630.1 REVISION 2	9-2-87

FEDERAL AND CONTRACT SERVICING LABORATORIES FOR DOMESTIC FOOD CHEMISTRY SAMPLES

I. PURPOSE

This directive assigns by State or territory, the servicing laboratory for domestic, non-residue food chemistry samples.

II. CANCELLATION

This directive cancels FSIS Directive 10,630.1, Revision 1, dated June 22, 1987.

III. REASON FOR REISSUANCE

This revised directive reflects the fact that as of October 1, 1987, the California State Laboratory is no longer under contract to FSIS. Therefore, incomplete samples or samples received by California State Laboratory after September 30, 1987, will be discarded. Samples that were previously sent to the California State Laboratory should now be sent to either Webb Foodlab or Kentucky State Laboratory (See Section VIII.)

IV. REFERENCES

Meat and Poultry Inspection Directory
MPI Manual, Section 18.24(i).

V. GENERAL REQUIREMENTS

A. **Federal Government laboratories** are laboratories which have the capabilities to perform analyses such as chemical, microbiological, and pathologic diagnoses required by FSIS.

B. **Contract laboratories** are chemistry laboratories under contract to FSIS to perform non-residue chemical analyses on meat and poultry food samples selected by a Federal meat and poultry inspector. The laboratories are under the technical direction of the Science Program.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, TRA, ABB, R&E, AID

OPI: SCI/FSLD

C. **Routine food chemistry sample** types are to be shipped only to CONTRACT LABORATORIES and include routine monitoring, surveillance-inspector-generated, and verification samples from an Approved Quality Control (AQC) establishment.

D. **Non-routine food chemistry sample** types are to be shipped only to FIELD SERVICE LABORATORIES and include surveillance samples collected for the Compliance Program, Consumer Complaints, Emergency Response Program, and inspector Split and Verification/Split samples from accredited laboratory submissions, and export certification samples.

E. **Special Project or Computer-Generated Samples** are to be submitted only to the laboratory designated by the project instruction or on the sample request form.

VI. CONTRACT LABORATORY MAILING ADDRESSES:

A. Eastern Contract Chemistry Laboratory

Webb Foodlab, Incorporated
Sample Receiving Department
703 West Johnson Street
Raleigh, NC 27603

B. Midwestern Contract Chemistry Laboratory

Kentucky Department of Agriculture
State/Federal Meat Laboratory
613 Teton Trail
Frankfort, KY 40601

VII. FIELD SERVICE LABORATORY MAILING ADDRESSES:

USDA, FSIS, SCIENCE, EASTERN LAB
Russell Research Center
College Station Road
P.O. Box 6085
Athens, GA 30604

USDA, FSIS, SCIENCE, MIDWESTERN LAB
Building 105-D, Room 344
4300 Goodfellow Boulevard
St. Louis, MO 63120

USDA, FSIS, SCIENCE, WESTERN LAB
P.O. Box 4008
Alameda, CA 94501

VIII. CONTRACT LABORATORY ASSIGNMENT FOR ROUTINE FOOD CHEMISTRY SAMPLE SUBMISSION

Domestic inspectors in States and territories listed below should submit their routine food chemistry samples (see Paragraph V., item C.) to contract laboratories as follows:

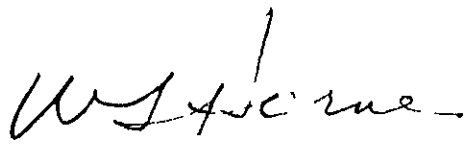
STATE NO.	STATE	STATE NAME	SAMPLES DESTINATION LABORATORY
01	AL	Alabama	Kentucky State
02	AK	Alaska	Kentucky State
03	AS	American Samoa	Kentucky State
04	AZ	Arizona	Webb Foodlab
05	AR	Arkansas	Webb Foodlab
06	CA	California	Webb Foodlab
07	CZ	Canal Zone	Webb Foodlab
08	CO	Colorado	Webb Foodlab
09	CT	Connecticut	Webb Foodlab
10	DE	Delaware	Kentucky State
11	DC	District of Columbia	Kentucky State
12	FL	Florida	Kentucky State
13	GA	Georgia	Webb Foodlab
14	GU	Guam	Kentucky State
15	HI	Hawaii	Kentucky State
16	ID	Idaho	Webb Foodlab
17	IL	Illinois	Kentucky State
18	IN	Indiana	Kentucky State
19	IA	Iowa	Webb Foodlab
20	KS	Kansas	Kentucky State
21	KY	Kentucky	Kentucky State
22	LA	Louisiana	Kentucky State
23	ME	Maine	Webb Foodlab
69	MR	Mariana Islands	Kentucky State
24	MD	Maryland	Kentucky State
25	MA	Massachusetts	Webb Foodlab
26	MI	Michigan	Kentucky State
27	MN	Minnesota	Webb Foodlab
28	MS	Mississippi	Webb Foodlab
29	MO	Missouri	Kentucky State
30	MT	Montana	Webb Foodlab
31	NE	Nebraska	Webb Foodlab
32	NV	Nevada	Webb Foodlab
33	NH	New Hampshire	Webb Foodlab
34	NJ	New Jersey	Kentucky State
35	NM	New Mexico	Webb Foodlab
36	NY	New York	Webb Foodlab
37	NC	North Carolina	Webb Foodlab
38	ND	North Dakota	Webb Foodlab
39	OH	Ohio	Kentucky State
40	OK	Oklahoma	Webb Foodlab
41	OR	Oregon	Webb Foodlab
42	PA	Pennsylvania	Kentucky State
43	PR	Puerto Rico	Webb Foodlab

44	RI	Rhode Island	Webb Foodlab
45	SC	South Carolina	Webb Foodlab
46	SD	South Dakota	Webb Foodlab
47	TN	Tennessee	Kentucky State
48	TX	Texas	Webb Foodlab
49	UT	Utah	Webb Foodlab
50	VT	Vermont	Webb Foodlab
51	VA	Virginia	Kentucky State
52	VI	Virgin Islands	Webb Foodlab
53	WA	Washington	Kentucky State
54	WV	West Virginia	Kentucky State
55	WI	Wisconsin	Webb Foodlab
56	WY	Wyoming	Webb Foodlab

IX. FIELD SERVICE LABORATORY ASSIGNMENT FOR NON-ROUTINE FOOD CHEMISTRY SAMPLE SUBMISSION

Domestic inspectors in the Regions listed below:

States and Territories Within Region	Sample Destination Laboratory
NE, SE, HQ	Eastern Lab (FSL)
NC, SW	Midwestern Lab (FSL)
W	Western Lab (FSL)



Deputy Administrator
Meat and Poultry Inspection Operations

United States
Department of
Agriculture

Food Safety
and Inspection
Service

FSIS Directive
11,000 2

PLANT SANITATION

PLANT SANITATION

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

11,000.2 | 4-28-87

PLANT SANITATION

I. PURPOSE

This directive provides instructions to inspection personnel for the development and effective execution of plant sanitation programs.

II. CANCELLATIONS

MPI Manual Parts 8-B, 8-C, 8-E, 8-F, 8-H, and sections 8.1 and 18.40(b)(6); MPI Bulletins 79-105 and 83-15.

III. REASON FOR ISSUANCE

To cancel parts of the MPI Manual.

IV. REFERENCES

MPI Regs: Parts 307 and 308 and sections 301.2(www), 304.1, 355.13 through 355.17, 381.1(b)(59), 381.17, and Subparts G and H, Part 381.

V. ABBREVIATIONS

The following will appear as abbreviated in this directive:

FSIS - Food Safety and Inspection Service
MPI - Meat and Poultry Inspection
SCI - Science Program
FIAD - Food Ingredient Assessment Division, SCI
QC - Quality Control
QA - Quality Assurance
PQC - Partial Quality Control
TQC - Total Quality Control
MCMP - Microbiological Control and Monitoring Program

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, IFO, AID, R&E, TRA, ABB

OPI: MPITS/FESD

CS - Circuit Supervisor
IIC - Inspector in Charge
FESD - Facilities, Equipment and Sanitation Division
SB - Sanitation Branch

VI. MANAGEMENT RESPONSIBILITIES

A. Agreement.

Per regulation, when Federal inspection is granted to an establishment, a responsible plant official agrees to conform to Federal regulations and orders pertaining to inspection (traditional and/or approved QC). The plant official thereby agrees to produce a wholesome product in a plant that will be maintained in a sanitary condition. This includes cooperation with FSIS personnel. (Regs. 304.1 and 381.17)

B. Training.

Plant management has the responsibility to train plant supervisors and employees in the hygienic handling of product and other sanitary requirements to ensure cleanliness in the preparation and handling of edible product. (Regs. 308.7, 308.8, and Subpart H, Part 381)

C. Developing a Voluntary Plant Sanitation Program.

1. Need for a Voluntary Informal Plant Sanitation Program.

Experience has shown that without a planned program, plant sanitation is apt to be inconsistent. Regardless of the shift or supervisors involved in cleanup activities, sanitation should be ongoing and consistent. Therefore, a good sanitation program is recommended and should be developed by plant management as a guideline for plant employees to follow. The plant may submit the sanitation program to the IIC for review to determine whether it complies with all applicable rules and regulations.

2. Establishing and Maintaining a Recommended Plant Sanitation Program.

To develop a good program, the plant should determine what is to be done, how it is to be done, and who is to do it. Most problems can be avoided by proper training of supervisors and employees in effective cleaning techniques and by proper selection and use of cleaning agents, disinfectants, and sanitizers. A good maintenance program keeps gradual deterioration in check, prolongs facilities and equipment life, and makes sanitation easier.

3. Formal Sanitation Programs for TQC or PQC.

A plant that wishes to participate in a TQC or a PQC sanitation program must submit their program to the IIC who will forward it to the appropriate Division in Washington. A checklist which represents items that should be included in developing a good formal TQC and PQC sanitation program may be requested from FESD-SB.

VII. INSPECTOR RESPONSIBILITY

The inspector shall assure that plant management assumes its responsibilities to produce a wholesome product in a clean plant using sound, hygienic procedures. The inspector shall consider the types of contamination, establish priorities for initiating action, and use sound judgment in correcting insanitary conditions. Thus, the inspector must be knowledgeable of the operational procedures of the assigned plant and of current regulations, directives, and other applicable instructions.

VIII. GENERAL SANITATION

Good housekeeping is essential to (1) prevent product contamination, (2) control objectionable odors, (3) avoid vermin harborages and breeding places, and (4) minimize bacterial growth.

A. Outside Premises.

1. Outside plant premises must be kept clean and tidy. Location of the plant and sanitation of its premises have a direct effect on inside sanitation.

2. Product must be prevented from being contaminated as it is handled through doorways, loading docks, etc., by odors from chemical plants, smoke and ashes from burning trash, dust from unpaved roads, etc.

3. Rubbish must not accumulate and weeds must be controlled to prevent vermin harborages.

4. Suitable refuse containers, removal of scrap, and storage of useful materials on at least 12-inch high racks must be provided.

B. Refuse Burning; Incinerator.

1. Burning plant refuse outside is not permitted unless it is approved by local authorities and is done in properly constructed and sanitarily maintained incinerators with concrete bases and screens for flying ash. Unless these facilities are present, plant refuse shall be removed daily or more often, if necessary, to prevent a nuisance.

C. Livestock Holding Pen.

Holding pens and drive alleys shall be kept reasonably clean to avoid animal soiling and odor, and insect and rodent harborage. Knocking box, nearby holding pen, and restraining chute must be thoroughly clean before each day's operation.

D. Dry Storage.

Good housekeeping and stock rotation are important in eliminating possible product contamination. Spices, condiments, and curing agents shall be kept on racks in closed containers in separate rooms from the general dry storage area.

1. Dry storage areas shall be kept clean and dry and materials arranged and stored on acceptable racks to facilitate cleaning. Moveable pallets are acceptable if they are routinely moved and the floors are kept clean.

2. Handle and store product ingredients as "edible product" in rooms separate from the general dry storage area.

3. Avoid accumulation or storage of unnecessary or unused equipment in food storage or working areas.

4. To prevent product contamination, soaps, detergents, or denaturing agents shall not be stored in product handling or holding areas.

E. Waste Disposal.

Adequate waste disposal eliminates potential contamination sources.

1. Suitable containers shall be placed in convenient locations throughout the plant. The contents of the containers shall be disposed of frequently throughout the shift in order to control vermin and odors and to avoid trash accumulations.

2. Refuse containers shall be smooth and of impervious and rust-resistant material. To prevent offensive odors and vermin, the containers shall be thoroughly cleaned before being returned to the edible product departments. Cleaning shall be done in refuse rooms.

3. Slaughter waste.

a. Feathers and poultry viscera: To control insects and to prevent offensive odors, feathers and poultry viscera shall be promptly removed. Perforated barrels may be used for holding feathers until loaded on trucks and removed from the plant. Trucks may be used for feathers directly conveyed from poultry dressing rooms provided truck apron and/or dock areas are satisfactorily paved and sloped to drains and cleaned daily.

b. Liquid wastes. Liquid wastes must be removed promptly. Wastes must not accumulate in work areas, around premises, or on floors to prevent sanitation hazards.

c. Manure. Immediate removal of manure from the premises is the best procedure but temporary storage is sometimes necessary. Properly drained concrete storage bins may be used for temporary storage provided manure is removed at least weekly. The bins must be thoroughly cleaned before reuse and must be protected from insect and rodent infestations.

d. Hog hair, paunch contents, and similar material. The waste material shall be removed daily or as approved by the Regional Director. Hog hair must be removed from the slaughtering room in watertight metal containers at least at the end of the day's operation. It must either be removed from the plant in watertight metal trucks and disposed of without creating objectionable conditions (fly breeding, odors, etc.), or it must be conveyed to suitable equipment within the plant for processing.

e. Blood. Blood not processed within the plant must be removed daily in watertight covered containers. Fill containers in a well-drained, paved area with water outlets. The area must be washed at least daily and more often if necessary.

F. Maintenance and Service Areas.

1. Adequate housekeeping and sanitation are vital in these areas and shall be scheduled for regular cleaning.

2. Boilers must be adequately isolated from edible product departments.

G. Welfare Facilities.

1. Sanitary maintenance.

a. Eating areas, locker rooms, showers, toilets, handwashing facilities, etc., shall be kept clean. They shall be constructed, equipped, and maintained to prevent entrance, hiding, and breeding of insects and rodents.

b. An adequate janitorial service shall be regularly provided.

2. Clothing storage.

a. Adequate and appropriately located receptacles must be provided for dirty clothing.

b. Clothing, footwear, personal equipment, etc., shall be clean and dry to prevent odors and vermin attraction.

c. Overcrowding (more than one person to a locker) should be prohibited since it is difficult to keep overcrowded lockers clean and cockroach free.

3. Locker inspection.

a. Welfare rooms and lockers must be examined by plant management and inspector at least monthly. Since many lockers are locked, a schedule must be established so that all are left open for inspection.

b. Locker inspection should determine whether lockers are adequate, clean, and in good repair. Lockers needing repair or replacement should be identified to plant representative and corrective action should be established. All information should then be recorded on Form MP 455.

4. Restrooms.

a. Sanitation must be maintained in these rooms.

b. Toilets and urinals must be clean and functional and in good repair. Floors contaminated with human wastes require immediate rejection of entire room.

5. Eating areas.

a. Food and beverages must not be consumed in or carried into product handling and storage areas.

b. Disposable food and beverage containers must be discarded in waste containers.

IX. PERSONAL HYGIENE

Personnel with clean hands, clothing, and good hygienic practices are essential to the production of clean and wholesome products.

A. Wearing Apparel.

1. Garments.

a. All garments (coats, frocks, etc.) shall be clean, in good repair, and of readily washable material.

b. Street clothes shall be clean and covered while exposed edible product is handled. Clothing that becomes soiled or contaminated during the workday shall be changed as often as necessary.

c. White or light-colored garments are desirable.

2. Head covering.

All persons working where exposed product is handled must wear suitable head coverings to prevent hair from falling into the product.

3. Aprons, wrist guards.

a. Safety devices, such as aprons, wrist guards, etc., shall be of impervious material, clean, and in good repair.

b. Persons handling edible products shall not wear leather aprons, wrist guards, or similar devices unless clean, washable coverings are used over them.

4. Gloves.

a. During post-mortem inspection, when necessary, the inspector shall wear surgical type gloves. Thin, plastic disposable gloves are permitted.

b. Cotton gloves worn by persons handling edible product should not have dyed cuffs that may contaminate product and should be replaced when contaminated.

c. Mesh gloves or guards must be cleaned and sanitized when contaminated and at the end of daily operations. If such gloves are worn by eviscerators, head or bung droppers, or by persons prior to inspection in poultry establishments, they shall be covered with gloves of impervious material. Mesh gloves must be promptly replaced if the links are broken or missing.

d. Light-colored rubber or plastic gloves may be worn by product handlers, provided they are clean and in good repair.

5. Jewelry.

a. Persons handling exposed product or working in processing departments shall not wear loose jewelry, earrings, brooches, high crowned rings, and wrist watches.

b. Persons may wear plain-band rings and pierced-ear type earrings without sets.

6. Tinted glasses.

Inspectors shall not wear glasses with tinted lenses during inspection, unless prescribed by licensed ophthalmologist or optometrist for color deficiency.

7. Badges, buttons.

Persons handling products shall not wear badges, decorative buttons, identification cards, etc. However, necessarily worn similar articles must be attached to prevent accidental inclusion in product.

8. Footwear.

a. Shoes and boots shall be appropriate for operations and, in most cases, of impervious material and be kept clean.

b. Eviscerator's boots. Persons working on moving top tables shall wear white or otherwise identifiable impervious boots, worn only on the table and adjacent boot cleaning compartment. They must use other footwear when walking to and from working area. To prevent contamination splash to viscera, carcasses, and table, such persons must clean and sanitize contaminated aprons, knives, or footwear in boot cleaning compartment.

9. Personal equipment.

Cloth or twine wrappings on implement handles and web belts are not permitted.

B. Insanitary practices.

1. Use of tobacco.

a. Smoking or using tobacco is prohibited in areas where edible products or ingredients are handled, prepared, or stored, or where equipment and utensils are washed.

b. If a plant has additional restrictions on smoking, FSIS employees must observe them.

2. Various insanitary practices.

When handling edible product, activities such as scratching the head, placing the fingers in or around the nose or mouth, and sneezing or coughing on product are prohibited.

3. Restroom - visit.

All employees shall remove their aprons, scabbards, steels, knives, guards, and other equipment before entering toilet and urinal rooms and shall wash their hands prior to leaving the restroom.

4. Hand cream.

Product handlers shall not use hand creams or lotions, except in dressing and toilet rooms upon leaving the plant.

5. Fingernails.

Persons handling exposed product shall keep their fingernails clean and neatly trimmed. Fingernail polish and artificial nail extensions are not permitted.

C. Nonfood Handler.

1. All reasonable precautions shall be taken to prevent product contamination by visitors, maintenance personnel, and others.

2. Employees' traffic patterns that may result in product contamination shall be eliminated.

X. SANITATION OF FACILITIES AND EQUIPMENT

Facilities, equipment, and utensils shall always be clean and in good repair.

A. Cleaning and Sanitizing.

1. Rooms, compartments, walls, posts, plastic strip doors.

a. Frequent and satisfactory cleaning of certain plant parts is necessary to (1) prevent accumulation of organic wastes resulting from meat and poultry operations, (2) prevent development of foul odors, and (3) provide a sanitary environment for handling food products. Method, frequency, and area to be cleaned may vary with operations.

b. Masonry walls or posts shall be kept clean, in good repair, and protected by guard rails or suitable devices.

c. Plastic strip doors or curtains require extensive and continuous cleaning to be maintained in an acceptable, sanitary manner. Associated with cleaning difficulty is the tendency to crack, scratch, and break. Therefore, this type of door shall not be considered for openings in new construction or as a replacement for doors in existing facilities through which exposed product or persons handling exposed product will be moving. Existing plastic strip type doors or curtains in opening through which exposed product passes may continue to be used only if extensive and continuing cleaning procedures are maintained. The strips must not exhibit evidence of cracking or chipping. However, such doors may be used in openings through which packaged product will be moving if kept clean.

2. Equipment and utensils.

They must be cleaned as often as needed, but at least daily, and if necessary, before each use or between shifts and at breaks to prevent organic matter accumulation.

a. Litmus paper. Alkali or acid residues from cleaning agents may be detected with litmus paper.

b. Various equipment (meat). The following items must be washed and sanitized after each carcass:

(1) Contaminated equipment or utensil (pus, feces, ingesta, etc.).

(2) Equipment or utensil used for suspect, retained, obviously diseased, or condemned carcasses or parts.

(3) Brisket opening equipment.

(4) Dehorning device.

(5) Weasand rod.

(6) Tail skinning clamp, unless tail tip ahead of clamped part is removed and discarded.

(7) Swine head dropping knife.

(8) Swine carcass splitting saw (when carcass is split before viscera inspection).

(9) Equipment used in carcass splitting and withers "Topping" (horses).

c. Head hooks; loops.

(1) Equipment used for holding cattle heads during trimming shall be periodically rinsed.

(2) Head hooks or loops in washing cabinets shall be rinsed after each head.

(3) In continuous chain layouts, head hooks shall be washed and sanitized in approved and suitable cabinets or devices that will prevent splash onto heads, carcasses, facilities, or equipment.

d. Automated moving table (meat).

(1) It must be continuously washed and sanitized with 180°F. water.

(2) An easily read and appropriately located thermometer is required to determine compliance.

e. Viscera truck.

(1) It shall be washed and sanitized in approved areas, set aside to prevent splash contamination to product, facilities, or equipment.

(2) It must be thoroughly washed and sanitized with 180°F. water (1) when becoming contaminated (feces, ingesta, urine, pus, any exudate, condemned viscera, and other contaminants), and (2) after plant break and lunch periods.

(3) Exception! Viscera truck may be reused with water rinse after each set of viscera, when livers are condemned for telangiectasis, "sawdust", unopened abscesses or liver flukes, provided it is not contaminated and is periodically washed with hot water to prevent fat buildup.

f. Blood collecting equipment (meat).

Funnel, containers, and knife must be rinsed after each carcass, and must be
`  `ed after each identifiable lot of blood.

g tanks.

tanks must be drained and cleaned daily.

able) water must be used at the start of

h. Shrouds.

(1) Shroud cloths shall be washed and thoroughly rinsed after each use.

(2) New shrouds shall be washed before use to remove loose material and dirt.

(3) Shrouds may be soaked in clean water or certain solutions--common salt, less than 20° salometer strength; acetic acid, less than 1 percent; sodium hypochlorite, less than 20 ppm--provided:

(a) Carcasses are not clothed to increase weight through water absorption.

(b) Cloths are not heavier and thicker than a heavy muslin grade and are applied in one layer only, except at unavoidable overlapping points.

(c) Solution-soaked shrouds are applied to carcasses only once.

(d) Cloth rolls (sometimes used in neck, renal, or iliac regions) are not wet in solution.

(e) Carcass branding complies with regulations and directives.

i. Pins.

Shroud pins, used to attach shrouds to carcasses, must be cleaned before each use.

j. Elevator.

In some elevator shafts, water or other liquids from threshold of floor above may fall onto product moved on or off the elevator at lower levels. To correct this, a channel pitched to the corner of the shaft may be cut into the vertical face of the floor support. An open, heavy steel gutter may then be attached for cleaning and conveying all liquids into a pipe discharging into the pit drain.

k. Picker.

Mechanical pickers must be constructed for adequate dismantling during cleanup operations and rinsed at midshift.

l. Band saw.

The hollow arm of some band saws has a small opening on the top side which allows cleanup water and other contaminants to enter the saw arm. This can be corrected with a cleanout opening or plug on lower side of the arm.

m. Chopper.

The quarter-inch space between pusher bar and bed of some frozen meat choppers allows a buildup of product and fluid which may be a source of bacterial contamination. The pusher bar must be removed daily, cleaned, and allowed to air overnight.

n. Grinder.

(1) "Reversible-type" plates have removable bushings and sleeves which allow a buildup of product on inner surfaces of various parts during operations. They must be demounted and cleaned daily.

(2) The feeder screw is usually cast with a hollow core and must be examined carefully for cracks or flaws.

o. Cutter.

Some silent cutters have a hollow aluminum emptying plug with a bottom pan, held by small bolts which may loosen and fall out allowing the plug to be filled with product. The pan can be removed and the plug opening cleaned. The top packing nut has a gasket and cap to keep grease out of products. To make this nut more secure, cap screws should be used and thread ends drilled permitting them to be held in place by a wire and, thus, preventing metal contamination of product.

p. Jowl slicer.

Mechanical slicers must be cleaned and sanitized when contaminated. This can be done by a hood lowered over the machine, or by rolling the machine into a sanitizing cabinet.

q. Bacon slicer.

(1) Stainless steel strips at the base of some bacon slicers may not be tightly secured, and fat and juices may accumulate and decompose. These strips can be removed and the area cleaned. Strips can then be welded to the base with a stainless steel weld that should be smooth ground and polished.

(2) The recessed area at the guide's rod end of some slicers allows grease to accumulate. This area shall be cleaned daily or more often, if necessary, by removing the guide rod.

r. Stuffer.

(1) Covers to clean out openings of sausage stuffing machines should be removed and interior examined to determine cleaning needs.

(2) When pistons are "pulled" for cleaning, it is important to look for product accumulation under the gasket, along the cylinder wall, under the edge of safety rings, and between sections of the cylinder. The gasket should also be examined for deterioration.

(3) Requirements on compressed air used for operating a stuffer or other edible product equipment are described in the directive concerning equipment.

s. Cooker.

In Jordan or other type cookers, spray water may strike sausage cages or smoked tree rollers, washing grease or oil onto product and into water reservoir. This may be corrected by adjusting and lowering the sprays or by installing a shield on each side of the rail.

t. Linking machine.

Water forced under linking machines is often contaminated by lubricating grease. To prevent sausage contamination, the machine should be placed in a stainless steel pan at least 2 inches deep.

u. Pickle injecting equipment.

Equipment with multiple needles must be frequently examined. When a needle is missing or broken, a diligent search must be made until located or accounted for.

v. Wrapping machine.

(1) Several machines convey product beneath heat sealing units before wrapping. Such equipment must be examined to determine whether product contamination occurs.

(2) A removable rust-resistant metal tray below the heat sealing unit protects products from contamination.

w. Cereal--equipment cleaning.

Equipment used for preparing sausage with cereal or similar ingredients shall be cleaned before preparing product without such additives.

x. Pork--equipment cleaning.

All equipment and utensils used for pork product (possibly containing live trichinae) must be thoroughly cleaned before being used for product not requiring trichinae treatment.

y. Rendering tank.

(1) Gate valves on lower openings of wet edible rendering tanks allow product to accumulate in the valve bonnet. Inner parts of this valve must be flushed daily and dismantled as often as necessary for cleaning and inspecting. Hot water and steam pipelines may be permanently connected to the bonnet for cleaning, but precautions should be taken to prevent back siphonage.

(2) Exhaust or pressure release lines of edible rendering tanks should be satisfactorily maintained and arranged to prevent any condensate from draining into the tanks after venting.

z. Edible rendering expeller.

All parts must be thoroughly cleaned and inspected. To accomplish this, it is necessary to remove the plates forming the barrel around the press worm and demount or provide cleanout openings in the feeding mechanism.

aa. Smoke making equipment. Ducts, smokehouses, etc., must be located and constructed to facilitate cleaning of all inner and outer surfaces.

bb. Boards.

(1) Those used on boning and cutting tables should be of approved plastics, as small as practical, and with beveled edges to prevent chipping.

(2) Close grained hardwood boards are acceptable, provided they are smooth and in good repair.

(3) All boards must be removed, thoroughly cleaned, sanitized and air dried after each day's operation.

cc. Frying equipment.

(1) Cleaning of frying equipment is required at regular intervals. Continuous filtering or flushing with clean fat is satisfactory for limited periods of time. Complete drainage, followed by dismantling and scouring or otherwise thorough cleaning, is necessary for acceptable sanitizing. Traces of water and detergents increase rate of fat breakdown. They must be completely removed from pipelines, valves, filters, pumps, etc., before refilling the fryer with clean fat.

(2) All connecting pipelines, valves, filters, pumps, etc., must be of sanitary construction, readily accessible to cleaning, and preferably constructed of stainless steel. Rubber and some types of plastic connecting lines are not acceptable.

dd. Automatic poultry eviscerators. Under operating conditions, all carcass contact surfaces of automatic poultry eviscerators should be maintained visibly free of organic material before they contact each carcass.

3. Cross-utilization of equipment.

a. Sanitary requirements for equipment and utensils are difficult to control outside the plant. Therefore, cross-utilization of same equipment inside and outside the plant is prohibited.

b. Edible product equipment should be confined to edible product areas.

4. Product cleaning.

a. Product accidentally soiled may be cleaned, provided the pieces are individually and promptly washed under water sprays. Unclean product must not accumulate either before or during washing.

b. Where washing is inadequate to remove contaminants, trimming is required.

c. Unclean, frozen product should be cleaned before defrosting in water or pickle. Loose material from containers should not be allowed in defrosting solution.

B. Possible Contamination Sources.

1. Paint, dust.

Scaling paint and dust must be removed from walls and overhead structures in edible product departments.

2. Rust.

a. It must be removed from equipment and overhead structures in edible product departments.

b. Corroded or rusted equipment and utensils may be prevented with approved antirust agent, which shall be removed (by washing before equipment is used).

3. Condensation.

a. The inspector shall:

(1) Assure that the plant takes adequate measures to prevent product contamination from condensate by regularly reviewing plant's condensation control program.

(2) Notify plant of unacceptable conditions.

(3) Cease activities where product contamination cannot be avoided.

(4) Remove product from contaminated area and/or protect it from condensate.

(5) Retain contaminated product for reconditioning or condemnation.

(6) Initiate actions to aid plant in eliminating cause of condensation. The following suggestions are examples of successfully applied approaches to condensation control:

(a) Limit air exchange at openings (chutes, doors) with foyers, self-closing doors, partitions, air screens, etc.

(b) Remove moisture from air that enters through doors or other openings and before it spreads into work areas by placing dehumidifiers in path of normal air currents.

(c) Pressurize work areas to limit entry of moist air from uncontrolled sources.

(d) Condition (filter and heat, cool or dry as appropriate) makeup air in work areas.

(e) Insulate walls, ceilings, pipes, etc.

(f) Install forced air circulation fans, etc.

(g) Install electric heat tapes or small steam lines in insulation or near surfaces of areas subject to condensation.

(h) Control use of water and steam.

(i) Place exhaust hoods over vapor generating equipment.

(7) Reject problem areas until temporarily or permanently corrected.

(8) Document potential or existing problem areas on MP Form 455 and record inspector and plant actions.

(9) Inform circuit supervisor of actions taken.

(b) The Circuit Supervisor shall:

(1) Approve or revise inspector's actions.

(2) Have option to extend allowable time for temporary measures, if the plant is conscientiously working out corrective measures and state definite, realistic time limits for full corrective action.

(3) Notify plant management in writing if corrective measures are inadequate. Document all time extensions.

(4) Initiate followup check to assure corrective action is taken.

(5) Inform area supervisor if problem is not resolved at circuit level.

4. Lubricants.

a. All lubricants used where potential product contamination exists must be edible and coded H1 in the "List of Proprietary Substances and Nonfood Compounds."

1. Excessive lubricants shall be removed from grease fittings.

2. Bearings above the edible product zone shall be equipped with shields or drip pans that are easily removed for cleaning.

b. Oils coded H3 in the "List of Proprietary Substances and Nonfood Compounds" must be drained from trolleys, gambrels, hooks, etc., before use. Dipping oils shall be kept free of floating debris and foreign film by frequent skimming to avoid transfer to trolleys, gambrels, hooks, etc.

5. Rust inhibitors, release agents.

a. Oils used as an antirust film which are coded H1 in the "List of Proprietary Substances and Nonfood Compounds" may be used on black iron and galvanized metal after equipment has been cleaned and dried.

b. Oils used as release agents on noncorrosive surfaces such as plastic and stainless steel may be applied as a thin film after the completion of inspection immediately prior to the start of operation.

c. The oil(s) shall be removed from the equipment surface by washing or wiping as necessary to leave the surface effectively free of any substance which could be transferred to edible product.

6. Staples, clips.

a. Staples from metal stitching machines are a dangerous source of contamination. Such machines shall not be operated near open containers of product.

b. Metal-stapled containers and wirebound boxes shall be carefully opened to avoid possible product contamination. Uncrimped staples are prohibited in fiberboard product containers. Copper-type (coated) staples and wire shall not directly contact exposed product.

c. Small staples are not permitted for attaching paper or burlap covers.

d. Metal clips or staples shall not be used for affixing labels or tags to product.

7. Tag fastener, skewer.

a. Metal or other fasteners used for identification tags shall be removed after serving their purpose. Fasteners that cannot be readily removed shall not be used.

b. Wood, metal, and other skewers shall be removed from carcasses before cutting or boning.

8. Wire brushes, steel wool.

They must not be used on product and equipment contacting product.

9. Various metal contaminants.

The following sources of metal contamination shall be carefully considered: worn can openers, broken or worn parts of equipment, loose hooks, unnecessary pipes and wires, metal strapping from containers, bacon hangers, belly spreaders, worn metal containers, and improperly welded equipment.

a. Aluminum equipment.

(1) Aluminum equipment may not be used in contact with product because friction between meat and aluminum often results in a black discoloration of product surfaces. Also, hard metal meat hooks may cause abrasion of aluminum rails which results in metal particles' deposit on product.

(2) Other uses must be contingent to the requirements listed in the publication MPI-2, "Accepted Meat and Poultry Equipment".

b. Welded equipment.

It shall be carefully examined for metal beads and slag pieces.

10. Sawdust.

a. It shall not be used on benches, equipment, or floors where grinding, boning, cutting, or packing operations are conducted.

b. In meat carcass holding coolers, a thin layer of clean, odorless sawdust may be used, provided it is replaced weekly or more often if necessary.

c. When it is necessary to go through processing departments, sawdust must be conveyed to and ashes removed from smokehouses in metal containers with tight fitting lids.

11. Anti-slip material.

Approved natural earth minerals may be used for spot application on hazardous floor areas, provided they do not cause dusting, tracking, or other objectionable conditions.

12. Paper, plastic.

a. To avoid product contamination with wood splinters, slack barrels and similar containers, vehicles, and cars shall be lined with suitable paper or plastic before use.

b. Paper used as a container lining must not disintegrate when in contact with product. All paper adhering to frozen product shall be removed before product cutting.

c. Plastic, used as immediate container or in manufacture of such container, must not contain any material which may contaminate food product.

13. Shovel.

a. Shovel edges shall be kept smooth. They shall be ground as necessary to prevent debris accumulations and rolling edges from crumbling and falling into product.

b. Ice shovels shall be constructed to facilitate maintenance and sanitation. Wooden handles are unacceptable since they absorb moisture, support bacterial growth, and shed splinters onto product.

c. All shovels used for edible product or ice shall be kept off the floor and stored in a sanitary manner.

d. Shovels used for inedible product shall be identified and kept separate from shovels used for edible product.

14. Bottles.

Glass bottles, other than product containers, are not permitted in operating departments.

15. Window panes.

Broken or cracked window panes shall be replaced promptly.

16. Pallets.

a. Structurally acceptable and clean pallets of approved material--metal, plastic, wood, etc.--may be used for temporary in-plant storage of packaged or properly protected unpackaged product, and for transfer of packaged product.

b. Wood pallets shall not be used in lieu of operating equipment (tables, stands, storage racks, etc.) or for product defrosting, nor shall they contribute to unsanitary conditions or result in product contamination.

17. Denaturants.

a. Finely powdered dry charcoal applied to inedible products may become deposited on overhead structures by air movement and become a potential contaminant. Therefore, charcoal should not be used as a denaturant in forced-air refrigerated processing areas.

b. Denatured products stored in areas with edible product should be in closed containers.

18. Ventilation system.

a. Work areas should be pressurized to limit entry of dust, odors, etc., from uncontrolled sources. Direction of air should be counterflow to product.

b. Replacement air in work areas should be conditioned (filter and heat, cool or dry as appropriate).

c. Limit air exchange at openings (chutes, doors) with foyers, self-closing doors, partitions, air screens, etc.

C. Magnetic Traps.

They may used for removing iron particles from chopped product; however, they shall not be used as substitutes for inspection procedures.

D. Car, Truck, Trailer.

1. Product shall be loaded only in suitable and clean cars, trucks, or trailers. As a minimum requirement, vehicles shall protect product from weather and road contamination, and shall be free of objectionable odors and foreign materials--meat and fat particles, grease, trash, dust, etc.

2. Vehicles hauling exposed product have the requirements of immediate containers. All interior surfaces must be clean and intact. Closed doors must produce a dust-proof seal.

E. Container.

1. Immediate containers.

A container (with or without a liner) may not be reused if the markings on the container (e.g., skull and crossbones) indicate that the container previously contained hazardous materials.

They may be of acceptable cloth, cardboard, paperboard, metal, wood, glass, plastic, or a combination, provided the official establishment has received a written guaranty from the supplier that the container is in compliance with the Federal Food, Drug, and Cosmetic Act, as amended, and all applicable food additive regulations. (See Subpart 17-D for Packaging Materials.)

When the inspector questions the acceptability of a container, assistance may be requested from SCI, Food Ingredient Assessment Division. The inspector shall provide the supplier's name, brand name, or other designation for the container, and the condition of use of the container.

a. Truck, gondola.

Properly closed and sealed metal trucks or gondolas may be used for shipping product between official plants and approved warehouses.

b. Cardboard combo-bins.

(I) These or similar large containers--strong enough to withstand distortion during handling or product shipping--may be used as above and for intraplant purposes. Reuse of these containers shall be based on criteria in section E.3.c. below.

(2) Large cardboard containers, used for product identity or when required to prevent product contamination, shall either be covered by an overlapping lid of the same material as the container, or by a heavy gauge poly-bag liner at the top and a plastic cover--of at least same strength--placed over the container and securely fastened to the sides.

2. Metal container.

a. Drum.

(1) Drums coated on the inner surface with lacquer or resin may be used for rendered fats if the coating is smooth, odorless, hard, and does not peel or blister, and the official establishment has received a written guaranty from the supplier that the container is in compliance with the Federal Food, Drug, and Cosmetic Act, as amended, and all applicable food additive regulations. (See Subpart 17-D for Packaging Materials.)

(2) When the inspector questions the acceptability of a drum, assistance may be requested from SCI, Food Ingredient Assessment Division. The inspector shall provide the supplier's name, brand name or other designation for the container, and the condition of use of the container.

(3) Drums not coated on the inner surface may be used as containers for meat and poultry products other than edible rendered fats, provided they are:

(a) Used as shipping containers only.

(b) Free of debris, rust, and corrosion, and galvanized.

(c) Reasonably free of dents and distortions, and with tight seams.

(d) Lined with a water-tight plastic bag at least 2 mils thick, and cleaned (inside and out) before liner insertion. The official establishment must receive a written guaranty from the supplier that the liner is in compliance with the Federal Food, Drug, and Cosmetic Act, as amended, and all applicable food additive regulations. (See Subpart 17-D for Packaging Materials.)

b. Used Drum.

(1) Drums (used for edible rendered fat) may be reconditioned without prior inspection; however, they must be carefully examined by the inspector before use to determine whether former contents have been removed, galvanizing or coating is intact, inner surface is free of dents, cracks, etc.

(2) Acceptability of drums as product containers can be determined by examining them for cleanliness and the absence of possible contamination sources. Official establishments are required to receive written guaranties from the suppliers of drums that inner surface coatings and/or liners are in compliance with the Federal Food, Drug, and Cosmetic Act, as amended, and all applicable food additive regulations. (See Subpart 17-D for Packaging Materials.)

(3) When the inspector questions the acceptability of a drum, assistance may be requested from SCI, Food Ingredient Assessment Division. The inspector shall provide the supplier's name, brand name or other designation for the container, and the condition of use of the container.

c. 30-pound tin can.

(1) Standard 30-pound cans with fitted covers are acceptable for packing unrendered (poultry) fat chilled to 40°F. provided the official establishment has received a written guaranty from the supplier that the tin can is in compliance with the Federal Food, Drug, and Cosmetic Act, as amended, and all applicable food additive regulations. (See Subpart 17-D for Packaging Materials.)

(2) When the inspector questions the acceptability of a tin can, assistance may be requested from SCI, Food Ingredient Assessment Division. The inspector shall provide the supplier's name, brand name or other designation for the container, and the condition of use of the container.

3. Wooden container.

a. Slack barrels.

(1) These and similar containers shall be carefully examined for wooden splinters, and shall be lined with suitable material.

(2) In opening slack barrels and similar containers, product contamination by nails and wooden splinters must be prevented.

(3) In opening burlap or muslin-covered slack barrels, cloth covering shall be completely removed before puncturing the paper under the cloth.

b. Boxes, crates.

(1) Fiberboard boxes of sufficient strength, properly lined wooden crates, or wirebound boxes may be used as product containers.

(2) Wirebound boxes are unacceptable as immediate containers for unrendered (poultry) fat.

c. Used wooden or fiberboard containers.

(1) They may be reused as edible product containers provided they are:

(a) Structually acceptable, clean, and free from contaminants--splinters, stains, odors, fat and meat particles, dust, etc.

(b) Carefully checked by plant employee before use and, if unacceptable, rejected and destroyed promptly.

(c) Properly stored in an area approved by IIC.

(d) Lined with suitable material and labeled as required by regulations. Nonapplicable labeling or printing must be removed or covered by masking paint.

(2) Exception. Containers provided by customers for their own product are exempt from these requirements if they are clean and properly lined to protect the product.

(3) When above requirements are not met, reuse of such containers shall be discontinued.

(4) Containers reconditioned before receipt at the plant are unacceptable, since it would be difficult to determine whether their former contents rendered them unfit for edible product use.

d. Curing vats.

(1) Wooden curing vats shall be carefully examined and reconditioned, if necessary.

(2) After emptying, vats shall be flushed and removed from curing departments. All slivers, blisters, splinters, and badly discolored wood shall be removed. Vats shall be sanded to a smooth, clean finish. Rusted hoops shall be replaced.

(3) After inner and outer surfaces have been smoothed, vats shall be washed with water and steam. To prevent contaminating outer surfaces, vats should be returned to curing departments on suitable trucks, and not be rolled over the floor.

4. Waste containers.

a. Suitable containers shall be provided for trash and similar wastes. They shall be emptied frequently to avoid trash accumulations.

b. Refuse containers shall be smooth and of impervious and rust-resistant material. To prevent offensive odors and vermin, they must be thoroughly cleaned before returning to edible product departments and after each day's use. Cleaning should be done in refuse rooms.

c. Perforated barrels may be used for holding feathers until loaded on trucks and removed from the plant. Also, trucks may be used for feathers directly conveyed from poultry dressing rooms, provided truck apron and/or dock areas are satisfactorily paved and sloped to drains.

5. Emptying certain containers.

Cloth, paper, or similar containers shall be emptied so that lint or dirt (from outer surface) does not contaminate product.

XI. SPECIAL SANITATION REQUIREMENTS

Generally, bacteria grow slowly at or near freezing (32°F.), but multiply rapidly with increasing temperature; therefore, product and room temperature must be kept as low as possible.

A. Raw Product Area.

1. Midshift cleanup.

a. When temperature of processing areas is not maintained at or below 50°F., a midshift cleanup of equipment surfaces contacting product (trays, tables, chutes, belt conveyors, hand-tools, etc.) shall be required within 5 hours from start of operations, and at least every 5 hours thereafter.

b. Complex equipment (grinders, stuffers; etc.) will also be cleaned as above, unless (1) it is reused within 3 hours, and (2) product is processed (cooked, frozen, or dried) within 4 hours after its temperature rises to 50°F. If any above schedule is delayed by breakdown(s), product must be adequately refrigerated until normal processing is resumed.

2. Regardless of room temperature, all used equipment shall be cleaned and sanitized at least every 24 hours.

B. Heat-Processed Product Area.

1. General. Heat-processed products that may be consumed with limited further processing provide ideal media for food poisoning organisms. The inspector must assure that the plant meets acceptable sanitation standards for facilities, equipment, and personnel to prevent product contamination and/or bacterial growth. Heat-processed products not covered by regulation 318.17 are covered by this guideline.

2. Product handling.

a. Besides other requirements, this section applies to products that are heat processed at 140°F. or higher. Shelf-stable dried products and smoked pork items--dry salami, hams, bacon, etc.--are presently excluded.

b. Persons handling or preparing raw products shall not handle heat-processed products, unless they first wash and sanitize their hands and change garments.

c. Persons working with live animals, byproduct, or inedible product shall not handle heat processed product.

d. Persons with boils, open sores, other inflammatory abnormalities or dirty hands and fingernails shall not be permitted to handle edible product.

3. Handwashing.

Employees shall properly wash and sanitize their hands upon entering or reentering heat-processed product areas, and after contacting possible materials (mechanical equipment, debris etc.).

4. Employee dress.

See FSIS Directive 11520.2.

5. Product storage, temperature.

Exposed heat-processed product shall not be stored in the same area with raw product. Its internal temperature shall not be kept between 40°F. and 120°F. for more than 2 hours. However, large mass solid products may be

placed into a 40°F. cooler before they are chilled to 120°F. Small mass solid products must be chilled before bulk packing, unless it can demonstrated that product reaches 40°F. within 2 hours. With appropriate equipment, fluid and semifluid products can be chilled as specified.

6. Midshift cleanup.

a. All equipment--tables, trays, vats, etc.--directly contacting heat-processed products must be thoroughly washed and sanitized at midshift. Such equipment must not be used interchangeably for raw and heat processed products unless completely cleaned and sanitized. Portable equipment shall be washed and sanitized in designated areas to prevent product or equipment contamination.

b. When the same personnel cleans other departments, cleanup procedures should first be directed to heat-processed product areas.

7. Microbiological control and monitoring.

a. Official establishments conforming with all provisions of this section may be considered in compliance if they develop and implement an approved microbiological control and monitoring program (MCMP) in lieu of a midshift cleanup. The IIC, in consultation with plant management, will evaluate and establish the degree of cleaning needed between consecutive shifts.

b. A thorough cleanup will occur at the end of each production day.

c. An approved program must include:

(1) The establishment name and number, the program name, and the data control number, 220.

(2) The control points are critical to the operation of both the microbiological control and the microbiological monitoring parts of the program. The plant must identify the critical control points in the sanitation program that it will use to assure adequate microbiological control.

Similarly, the plant must also identify the critical control points that it will use to assure adequate microbiological monitoring of the sanitation program. In each list, one of the critical control points will be that the plant will have written instructions to its employees detailing how the sanitation program will be accomplished (microbiological control) and how it will be verified (organoleptic and microbiological monitoring).

(3) Guidance on the development of the items (1) and (2) above is available from the regional office.

d. The IIC may grant an establishment desiring to participate in a MCMP, a 30-day exemption from midshift cleanup to collect the preliminary test data and to develop the necessary program instructions, procedures, and specifications. Details for the preliminary testing can be obtained from the regional office.

e. The plant will continue to operate the program as proposed during the evaluation period. The regional office will review the program, and, if the program is unacceptable, the plant will be notified in writing and may be given the opportunity to modify it. The regional office will consult with the IIC and plant management to identify a reasonable time schedule for accomplishing the modifications. The plant will continue to operate the program during the modification period. However, if the plant is not responsive to the request for modifications, the IIC may recommend to the circuit supervisor that the program be discontinued and that the plant return to a thorough midshift cleanup.

f. After program approval, the IIC shall:

(1) Become familiar with details of approved procedures.

(2) Monitor plant adherence to procedures. Evaluate program effectiveness and deviations, including frequent reviews of plant records.

(3) Assure adequacy of their identification and investigation of potential problems (higher-than-normal counts).

(4) Assure adequacy of their response when an assignable cause or a presumptive cause is found.

g. Proposed revision to update and/or improve the program should be submitted to the regional office through the IIC.

8. Termination of program.

a. The plant may terminate the program at any time by returning immediately to a thorough midshift cleanup, followed by written notification to the regional office.

b. The IIC will consult with the circuit supervisor before returning the establishment to a midshift cleanup: (1) when the plant refuses to adhere to program procedures; (2) when the plant fails to use the monitoring to detect problems and adjust the program procedures; or (3) when basic sanitation is lacking.

XII. NONFOOD CHEMICAL COMPOUNDS

A. Authorized Chemicals

1. Use. Only authorized and properly labeled chemical compounds shall be used. See publication titled "List of Proprietary Substances and Nonfood Compounds."

2. Identification. All approved materials shall be identified by a system acceptable to the IIC in concurrence with the CS.

3. Plant Responsibility. Plant management is responsible for (1) notifying the IIC upon receiving a chemical compound into the plant, (2) notifying the IIC when fogging or residual insecticides are to be used, and (3) providing the IIC with copies of "approved letters" from SCI-FIAD of an unlisted approved nonfood compound as proof of authorization, when not listed in the "List of Proprietary Substances and Nonfood Compounds."

4. Inspector's Responsibility. When a nonfood compound is delivered to the plant, the inspector must determine its acceptability and assure that it is used only for its authorized purpose. The IIC shall keep an updated file of the chemicals used in the plant and shall review the list provided by the plant (paragraph XII. A.3. (3)) for accuracy yearly.

B. Unacceptable Compounds

1. Approval by the SCI-FIAD for a material chemically satisfactory is granted provided it is used as authorized. If a material disintegrates, imparts an odor, transfers color to product, or results in an objectionable condition, it is unacceptable even though originally authorized. In this case, determination can be made at the plant level only. The inspector will make the final decision and notify SCI-FIAD through channels.

2. If there is any doubt about a material listed in the "List of Proprietary Substances and Nonfood Compounds," the IIC should contact the CS for assistance and/or instructions for sending samples. Further, assistance may be sought through channels from SCI-FIAD.

C. Unlisted Material

1. Compounds not specifically listed in the "List of Proprietary Substances and Nonfood Compounds" but within categories described in the list will be rejected unless the establishment or seller has an "approval letter" from SCI-FIAD dated after the current listing publication. Such letter permits use of authorized materials during the publication's revision. Approval letters shall be filed in the inspector's office until the compound is published in an updated publication.

2. Certain materials--paints, lubricants, and other than chemical food additives--are not categorized in the "List of Proprietary Substances and Nonfood Compounds" but may be used if the establishment or seller has an approval letter. If such letter is not available or there is doubt about a compound, the inspector should contact the CS.

3. The "List of Proprietary Substances and Nonfood Compounds" contains appropriate procedures to be followed when requesting approval for a material or chemical.

D. Volatile Chemicals

Chemicals and oils with pronounced odors shall not be used where edible products are handled, processed, or stored because of the possibility of contaminating the products or hindering the inspector in discerning insanitary conditions.

E. Antimicrobial Compounds

1. Since the effectiveness of an antimicrobial compound solution (a sanitizing agent or a disinfecting agent) is greater on clean surfaces, facilities and equipment should be thoroughly cleaned before application. Product must be removed from the area or adequately protected.

2. Caution should be exercised in using dry chemicals or concentrated solutions because of the highly reactive nature of these compounds and the potential hazards when contact occurs with the skin, eyes, etc.

3. Preparations of quaternary ammonium compounds and those of high available chlorine content--sodium or calcium hypochlorite, chloramine T, dichloramine T, and chlorinated cyanuric acid--may cause fire if mixed or stored together.

4. Information on authorized sanitizing materials and their concentrations may be found in the "List of Chemical Compounds."

F. Freezing Solution.

1. Brine solutions may have sodium chloride (salt) and/or calcium chloride. Solutions other than brine solutions may have chemicals such as propylene glycol. If such solutions are considered for use, management shall furnish FESD-SB with:

a. Name and percent of each chemical.

b. Packaging type used before freezing.

c. Whether or not freezing equipment has adequate spray washing facilities for washing packaged products after freezing and before placing into shipping containers.

d. Any information on procedure and equipment that may help determine the freezing solution's acceptability.

2. Products must be packaged in impervious bags before being chilled or frozen in a system using these chemical solutions. If product contamination occurs as the result of bag breakage, product must be rewashed immediately by spraying. All traces of refrigerant must be removed before product is passed for food. If all contamination cannot be removed by washing or trimming, affected portion must be condemned.

G. Dry Ice.

1. When product is stored or shipped, dry ice (solid carbon dioxide) may be applied directly to it, used as an adjunct to, or as a substitute for refrigeration.

2. Warning. High levels of carbon dioxide are harmful and may produce unconsciousness.

3. To assure that dry ice does not constitute a safety hazard, management must:

a. Provide dry ice dispensers (snowing hoods) with mechanical ventilation to eliminate accumulated gas. To be effective, exhaust intakes should be near floor level.

b. As a warning, identify rooms or areas where dry ice or product with dry ice is stored.

c. Monitor processing rooms where dry ice is used to assure that carbon dioxide does not exceed the time weighted value 0.5 percent (5,000 ppm) maximum level set by the Occupational Safety and Health Administration. This limit does not apply to coolers, freezers, or storage rooms. Measurements should be taken about 5 feet above floor level.



Deputy Administrator
Meat and Poultry Inspection Operations

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D C

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[X] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE PLANT SANITATION	11,000.2 Amend. 1	9-8-87

I. PURPOSE

This document transmits an amendment to FSIS Directive 11,000.2 dated 4-28-87, and reinstates section 8.55(e) of the Meat and Poultry Inspection Manual.

II. CHANGES

This amendment transmits updated pages 25 and 26 of the directive.

III. FILING INSTRUCTIONS

Please remove pages 25 and 26 from FSIS Directive 11,000.2 dated 4-28-87 and insert the updated pages.

FSIS Directive 11,000.2 inadvertently cancelled section 8.55(e) of the Meat and Poultry Inspection Manual. Please reinstate that section of the Manual as active material.

This change transmittal can be destroyed after inserting the updated pages into FSIS Directive 11,000.2 and reinstating section 8.55(e) of the Manual.

Acting Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, R&E, TRA, ABB, AID

OPI: MPITS/Facilities, Equipment, and Sanitation Division

b. Complex equipment (grinders, stuffers, etc.) will also be cleaned as above, unless (1) it is reused within 3 hours, and (2) product is processed (cooked, frozen, or dried) within 4 hours after its temperature rises to 50°F. If any above schedule is delayed by breakdown(s), product must be adequately refrigerated until normal processing is resumed.

2. Regardless of room temperature, all used equipment shall be cleaned and sanitized at least every 24 hours.

B. Heat-Processed Product Area.

1. General. Heat-processed products that may be consumed with limited further processing provide ideal media for food poisoning organisms. The inspector must assure that the plant meets acceptable sanitation standards for facilities, equipment, and personnel to prevent product contamination and/or bacterial growth. Heat-processed products not covered by regulation 318.17 are covered by this guideline.

2. Product handling.

a. Besides other requirements, this section applies to products that are heat processed at 140°F. or higher. Shelf-stable dried products and smoked pork items--dry salami, hams, bacon, etc.--are presently excluded.

b. Persons handling or preparing raw products shall not handle heat-processed products, unless they first wash and sanitize their hands and change garments.

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d. Persons with boils, open sores, other inflammatory abnormalities or dirty hands and fingernails shall not be permitted to handle edible product.

3. Handwashing.

Employees shall properly wash and sanitize their hands upon entering or reentering heat-processed product areas, and after contacting possible materials (mechanical equipment, debris etc.).

4. Employee dress.

See FSIS Directive 11520.2.

5. Product storage, temperature.

+[A guideline for product cooling is being prepared by PPID to replace section 8.55(e) of the MPI Mannual.]+

6. Midshift cleanup.

a. All equipment--tables, trays, vats, etc.--directly contacting heat-processed products must be thoroughly washed and sanitized at midshift. Such equipment must not be used interchangeably for raw and heat processed products unless completely cleaned and sanitized. Portable equipment shall be washed and sanitized in designated areas to prevent product or equipment contamination.

b. When the same personnel cleans other departments, cleanup procedures should first be directed to heat-processed product areas.

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c. An approved program must include:

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Similarly, the plant must also identify the critical control points that it will use to assure adequate microbiological monitoring of the sanitation program. In each list, one of the critical control points will be that the plant will have written instructions to its employees detailing how the sanitation program will be accomplished (microbiological control) and how it will be verified (organoleptic and microbiological monitoring).

(3) Guidance on the development of the items (1) and (2) above is available from the regional office.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[ ] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE		
AH 570 - AGRICULTURE HANDBOOK - U.S. INSPECTED MEAT AND POULTRY PACKING PLANTS -- A Guide to Construction and Layout	11,010.1	2-6-87

I. PURPOSE

This document transmits FSIS Directive 11,010.1 and provides instructions to users regarding the filing of the directive.

II. INSTRUCTIONS

The attached directive cover sheet should be filed with FSIS Directives and, if possible, the cover sheet should be attached to the referenced handbook when filed.

III. CANCELLATIONS

This change transmittal is cancelled when the directive is filed. For recordkeeping purposes, users may either retain or destroy this transmittal sheet.

Retain

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Directive 11,010.1

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, R&E, TRA, ABB, AID, IFO

OPI: MP

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

11,010.1	2-6-87

AH 570
AGRICULTURE HANDBOOK - U.S. Inspected Meat and Poultry Packing Plants-- A Guide to Construction and Layout

I. PURPOSE

This directive incorporates the subject handbook into the FSIS Issuance System.

II. RESERVED

III. RESERVED

IV. REFERENCE

FSIS Directive 11,100.1

V. POLICY

In January 1984, FSIS established a unified comprehensive system for the issuance of all standing instructions implementing the Agency's policies and procedures in the form of FSIS Directives. Directives are assigned a number according to subject classification as found in Attachment 2, FSIS Directive 2610.1, Revision 3, dated 11/25/85.

In keeping with the goal of providing a single, unified system for all materials that provide direction to personnel, Agency handbooks will be designated as directives and incorporated into the new system. Therefore, this directive cover sheet is issued and should be attached to the handbook, and filed with other FSIS Directives.

Acting Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: MPITS/FESD

FSIS DIRECTIVE 11,040.1

PREOPERATIONAL AND OPERATIONAL SANITATION INSPECTION

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D C

CHANGE TRANSMITTAL SHEET

[X] DIRECTIVE
[ ] REVISION
[ ] AMENDMENT
[ ] OTHER

FSIS DIRECTIVE 11,040.1, PREOPERATIONAL AND OPERATIONAL SANITATION INSPECTION	11,040.1	5-13-87

I. PURPOSE

This document transmits FSIS Directive 11,040.1 and provides instructions to users regarding implementation.

II. INSTRUCTIONS

The attached directive shall be implemented only after instruction to do so by the Regional Pre-Op Sanitation Training Team.

III. CANCELLATION

This change transmittal is cancelled upon issuance of instructions by the Regional Pre-Op Sanitation Team.

Charles E Harmon for WSH
Deputy Administrator
Meat and Poultry Inspection Operations

Attachment
FSIS Directive 11,040.1

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, AID

OPI: FE[illegible]

PREOPERATIONAL AND OPERATIONAL SANITATION INSPECTION

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UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

11,040.1 | 5-13-87

PREOPERATIONAL AND OPERATIONAL SANITATION INSPECTION

PART ONE -- BASIC PROVISIONS

I. PURPOSE

This directive prescribes:

A. Procedures that provide greater uniformity in conducting pre-op sanitation inspection by identifying areas and units for random and biased monitoring in:

1. Poultry slaughter establishments;

2. Red meat slaughter establishments; and

3. Meat and poultry processing establishments.

B. Instructions for recording pre-op and operational sanitation deficiencies on the Sanitation Report, FSIS Form 11,040-1.

II. CANCELLATION

MPI Manual, Subpart 8-A, except Part 8.7.
MPI Bulletin 83-13

III. REASON FOR ISSUANCE

To update FSIS procedures for pre-op and operational sanitation inspection. To provide for uniform development and implementation of pre-op inspection plans. FSIS Form 11,040-1 will be used with the implementation of this Directive, in lieu of Form MP 455.

IV. REFERENCES

Parts 307, 308, 312, and 381, Subpart H, Sections 381.17, 381.35, 381.65(a), (b), 381.99, and 381.151 of MPI Regulations; FSIS Directive 11.000.1.

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, ABB, TRA, R&E, AID

OPI: FESD, MPITS

V. FORMS AND ABBREVIATIONS

The following will appear in their abbreviated form in this directive:

FSIS Form 11,040-1	FSIS Form 11,040-1, Sanitation Report
MP Form 35	U.S. Rejected - U.S. Retained Tag
Pre-Op	Preoperational
CS	Circuit Supervisor
IIC	Inspector in Charge
PIP	Plant Improvement Program
PQC	Partial Quality Control
AOP's	Acceptable Operating Practices
IU	Inspection Unit
"OPER."	Operational

VI. POLICY

Compliance with sanitation regulations is the responsibility of establishment management. It is FSIS policy to assure compliance by means of uniform inspections and documentation.

PART TWO -- PRE-OP AND OPERATIONAL SANITATION INSPECTION IN POULTRY SLAUGHTER ESTABLISHMENTS

I. SCOPE AND FREQUENCY

The pre-op sanitation inspection program is mandatory for each poultry slaughter establishment. In establishments which conduct both poultry slaughter and processing activities, Part Two of this directive applies to the poultry slaughter areas only. (See Part Four regarding pre-op sanitation inspection in processing establishments.) **Poultry slaughter establishments operating under the PQC program for pre-op sanitation are exempt from the provisions of this directive relating to pre-op sanitation inspection.** Pre-op and operational sanitation inspection shall be conducted daily in poultry slaughter establishments.

II. DEFINITIONS

A. Definitions Specific to Pre-Op Inspection

1. Pre-Op Sanitation Inspection

Inspection of premises, facilities, equipment, and utensils prior to production to determine acceptability of program for cleanup, prevention of recontamination, maintenance, pest control, and environmental control.

2. Area

A major portion of a poultry slaughter establishment, as designated in the Pre-Op Sanitation Inspection Plan for pre-op sanitation inspection, e.g., the picking area, the eviscerating area, major equipment groupings or systems, etc. (See subparagraph IV.C.1. regarding designation of areas.)

3. Unit

One of the sequentially numbered, three-dimensional sections within an area. It may have irregular boundaries that are usually identified by landmarks such as an individual piece of equipment, utensils, associated floors, drains, walls, other vertical structures and overhead structures located in a designated vicinity. A unit takes approximately one minute to inspect. Units may also be identified by boundaries fully described in the Pre-Op Sanitation Inspection Plan. (See subparagraph IV.C.2. regarding designation of IU's.).

4. Inspection Unit (IU)

An IU is a unit within an area that has been selected for inspection, and the number of which has been recorded in Section A of FSIS Form 11,040-1.

5. Acceptable Unit

The unit meets the sanitation standards defined by the IIC for that section.

6. Acceptable Area

An area in which all IU's have been inspected and determined to meet the sanitation standards defined by the IIC for that area. Additionally, the inspector has not observed other deficient units while moving about the area.

7. Restricted IU in Accepted Area

An IU with a deficiency that is not likely to result in direct or indirect product contamination or that can be isolated to prevent contamination and may be scheduled for correction during production, break time, end of shift, or weekends.

8. Rejected Unit

a. A Unit with a deficiency that:

(1) indicates an insanitary condition;

(2) may result in direct or indirect product contamination;

(3) creates an insanitary operating environment;

(4) or interferes with inspection.

b. A restricted unit that is not acceptable at its next scheduled inspection. However, it may qualify under IV.B.9.b.

9. Sample of Units in an Area

A group of units used to evaluate the state of cleanliness and sanitary practices in an area. The number of IU's in a sample (See IV.B.2.) is determined when the Pre-Op Sanitation Inspection Plan is developed. The IU's are randomly selected except when certain chronic problem units are designated for more frequent inspection, or when units that have been passed over by the random selection for an extended period are specifically picked for inspection.

10. Expanded Sample of IU's in an Area

Additional IU's, equal in number to the first sample, are inspected to determine if the area should be rejected after one rejected IU is found during the initial inspection. The inspector selects IU's that are most likely to have deficiencies if the area was not properly cleaned and prepared for operation (biased sample).

11. Rejected Area

Two rejected IU's found during the initial inspection of an area or a combination of one rejected IU found during the initial inspection and another found while examining the expanded sample indicates that the area was not properly cleaned or prepared for operation and will therefore be rejected.

12. Pre-op Sanitation Inspection Plan

A plan developed by the IIC, that is acceptable to the CS, for conducting pre-op sanitation inspection in designated areas of an official establishment.

13. Random Sample

A method of sampling selection that gives each unit in an area an equal chance of being selected as an IU.

14. Biased Sample

A method of sampling that specifically selects units as IU's that are most apt to indicate deficiencies.

B. **General Definitions**

1. Equipment and Facilities

Pieces of equipment and portions of the establishment, as identified in Part 381, Subpart H, MPI Regulations and designated for sanitation inspection.

2. Operational Sanitation Inspection

Inspection of premises, facilities, equipment, and utensils during production to determine if AOP's are being followed.

3. Action File

A sheet of paper used to track: a) Deficiencies, recorded on an FSIS Form 11,040-1, which are scheduled for correction after the next scheduled pre-op sanitation inspection. In general, the action file identifies deficiencies that are subject to short-term or temporary corrective actions. Long term corrective activities such as repair of structural or functional deficiencies shall be referred to the IIC for the PIP. b) Deficiencies which the establishment has identified and controlled, and for which corrective actions (those acceptable to the IIC) have been initiated or scheduled.

4. Auxiliary Sanitation Plan

A sanitation plan developed by the IIC, that is acceptable to the CS, for all portions of the premises and facilities of the establishment that are not specifically covered by the designated areas in this directive.

5. CS Advisory File

Is a temporary file that informs the CS and the establishment of information that may be filed for public record.

III. RESPONSIBILITIES

A. Establishment Management

Management has the responsibility to provide clean slaughter facilities and equipment before operations begin and to maintain AOP's during production to produce wholesome products in a clean establishment utilizing hygienic procedures. To avoid production delays that may result when unclean facilities or equipment are rejected, it is recommended that the establishment develop and implement a cleaning and maintenance program. A responsible establishment official should review the program for effectiveness, and correct deficiencies prior to monitoring by the FSIS inspector. To prevent further production delays, it is recommended that the designated establishment official supervise the control and correction of deficiencies in units that are either "rejected" or "restricted" by the FSIS inspector, and review other units that the FSIS inspector may examine during the reinspection procedure. The establishment may request that certain rejected units be corrected at a later time. (See IV.B.9.)

Establishment managers are encouraged to participate in or designate a responsible employee to:

1. Consult with the IIC to identify inspection areas as the Pre-Op Sanitation Inspection Plan for FSIS inspectors is developed;

2. Consult with the IIC to identify AOP's.

3. Consult with the FSIS inspector **after** all areas have been inspected;

4. Meet with the IIC periodically to discuss general establishment sanitation or sanitation trends, resolve specific or recurring problems, and plan for improvements; and

5. Assure the training of establishment employees in the proper handling of products and equipment, and in sanitation procedures.

B. Inspector in Charge

As appropriate, the IIC shall:

1. Consult with the establishment to develop a written plan for pre-op sanitation inspection (See IV.). If the establishment has 14 or less units, develop that plan in accordance with paragraph V.

2. Brief establishment personnel on sanitation standards and the procedures for conducting pre-op and operational sanitation inspection.

3. Appoint an appropriate number of FSIS inspectors to conduct the inspection.

4. Monitor the pre-op inspection plan, operational sanitation, and entries recorded on the FSIS Form 11,040-1 daily.

5. Weekly accompany the inspector on pre-op sanitation inspection.

6. Update the pre-op plan as necessary to reflect physical changes in the slaughter facility.

7. Prepare, or cause to have prepared, an FSIS Form 11,040-1 under instructions set forth in **Part Five** of this directive. Distribute a copy of this form to a designated establishment supervisor and offer to discuss deficiencies. Request the signature of the designated supervisor on the FSIS Form 11,040-1. The supervisor's signature indicates that a government form was received. It does not indicate agreement with the entries on the form. If the form is distributed without a signature, the inspector will indicate who received the form.

8. Monitor establishment corrective actions taken in response to "rejected" or "restricted" unit findings (See IV.B.10.).

9. Act or delegate action upon the establishment's proposed schedule of corrections of rejected units that qualify as restricted units (See IV.B.8). If a unit is rejected upon the scheduled reinspection, take action as described in IV.B.9.

10. Meet periodically with establishment management and/or the FSIS inspection staff to discuss implementation of the pre-op plan and recurrent sanitation problems.

11. Assist establishment, as needed, in formulating correction programs and setting priorities for improving overall sanitation.

12. Conduct or schedule appropriate training for inspectors.

13. Apprise the CS of deficiencies in the establishment's sanitation program and recommends changes in the approved Pre-Op Sanitation Inspection Plan.

14. Follow guidelines outlined in the PIP when long term corrective actions are necessary.

C. Inspector

The inspector shall:

1. Select the specified number of units for each area.

2. Record the area and IU numbers on FSIS Form 11,040-1 (See Part Five.)

3. Take an FSIS Form 11,040-1 to each area during the inspection procedure.

4. Inspect thoroughly the IU's in each area within the time allotted in the pre-op inspection plan (See IV.B.1.).

5. Record all deficiencies and restrictions on FSIS Form 11,040-1 as they are observed (See Part five).

6. Apply an MP Form 35 to "rejected" or "restricted" units, unless adequately controlled by a satisfactory establishment system for tagging.

7. For pre-op inspection, select and inspect additional IU's (expanded sample) when a deficiency is observed in the initial sample of an area. Record the expanded sample IU numbers on the FSIS Form 11,040-1 (See Part five).

8. Take appropriate action on all deficiencies.

9. Record actions taken.

10. Reinspect rejected IU's or areas after the initial inspection of all assigned areas.

11. Remove MP Form 35's from rejected or restricted units that have been reinspected and accepted.

12. Inspect all restricted units carried forward from the previous day's FSIS Form 11,040-1, and those scheduled for inspection in the action file, before inspecting the initial samples for the corresponding area for that day.

13. As delegated by the IIC, act upon establishment requests to schedule deficiencies for correction (before operations start, during operations, break time, end of shift, weekend, etc.). (See IV.B.9.)

14. Transfer deficient unit records on the FSIS Form 11,040-1 to an action file when the completion date falls after the next day's pre-op inspection and record the projected correction date. Update the action file with progress notations as appropriate. On the projected date, record on the current FSIS Form 11,040-1 what actions have occurred, progress made whether, the deficiency was corrected, or the actions taken to resolve the deficiency in an acceptable manner.

15. Inform the IIC of recurring problems or other deficiencies that need action at a higher level, and all long term corrective activities requiring treatment under the PIP program.

16. Observe the establishment's operating practices for sanitation deficiencies during production.

D. Circuit Supervisor

The CS shall:

1. Review:

a. The IIC's Pre-Op Sanitation Inspection Plan

b. Any changes recommended by the IIC to the plan.

2. Sign and date an acceptable plan, or acceptable changes to the plan.

3. Review the pre-op and operational sanitation program during circuit reviews to assure consistency of application and enforcement.

4. Monitor, evaluate and reinforce IIC performance.

5. Recommend to the Area Supervisor that establishments with chronic noncompliance relative to the maintenance of sanitary facilities and equipment be considered for the "Establishment Identified as Requiring Additional Inspection Effort Program" or the "Intensified Regulatory Enforcement Program."

IV. DEVELOPING AND IMPLEMENTING THE PRE-OP SANITATION INSPECTION PLAN FOR ESTABLISHMENTS HAVING 15 IU'S OR MORE

A. General

1. The Pre-Op Sanitation Inspection Plan is composed of two parts:

a. Part one will contain instructions to the inspectors, identifying the inspection assignments, setting the time allotted for pre-op inspection for each assignment, explaining the inspection methodology, and describing the inspector's responsibilities.

b. Part two will contain schematics that designate inspection areas and identify IU's to be sampled and inspected in each area (See Part five).

2. The CS must approve the plan by signature and date before it is implemented.

3. This directive does not preclude "Odd-Hour Inspection" as currently performed under FSIS policy.

B. Part One of the Pre-Op Sanitation Inspection Plan

1. Time Allotted for Inspection

All designated areas will be inspected daily starting not more than 30 minutes before hanging time. The inspector will monitor a specified minimum number of IU's in each area to evaluate the acceptability of the area before production starts. The selection and examination of expanded samples and reinspection of rejected areas may cause the total inspection time to exceed the allotted time.

2. Inspection Workload

a. The workload assigned to a pre-op sanitation inspection assignment will depend upon the size and complexity of the operation. The Pre-Op Sanitation Inspection Plan will identify the areas that a pre-op assignment will cover. It will also tell the inspector how many IU's to inspect in each area.

b. One to five areas will be covered during a pre-op inspection assignment. The size of an area may vary from 15 to 50 units which may be selected for area sampling according to the following schedule:

Units Per Area	Number of IU's
15 to 30	3
31 to 40	4
41 to 50	5

Therefore, an inspector will examine a minimum of three IU's in a small area that contains 20 IU's. In a large operation with five areas that contain 41-50 IU's each, the inspector would examine 25 IU's. A large operation may be divided into a combination of various sized areas.

c. Approximately 5 minutes is necessary in each area to inspect the 5 IU's in the initial samples and document the findings on the FSIS Form 11,040-1. Thus, 25 minutes is needed to inspect 5 areas with an additional 5 minutes allowed for walking from place to place.

3. Number of Assignments

a. The number of pre-op sanitation inspection assignments in a large multiple-line operation can be estimated by dividing the total number of units by 50 to obtain the approximate number of areas. The number of areas is then divided by 5 to obtain the approximate number of assignments.

b. More than the estimated number of assignments may be justified if the number of areas assigned to a pre-op assignment is reduced or if the number of items assigned to the areas is reduced to compensate for walking time or other variables that compete for the available inspection time. The actual number of assignments will be recommended by the IIC and authorized by the CS.

4. Sample Selection

The number of IU's to be inspected for the initial inspection will be specified in the plan. IU's are normally selected at random by the inspector. The IIC may designate chronic problem units for more frequent inspections. Also, units that are inadvertently passed over by the random sampling procedure for a long period of time may be designated by the IIC for sampling. These units will replace randomly selected units for that day. The inspector will advise the IIC of units that need more frequent inspections. All area and unit numbers that are selected for inspection are recorded, unit numbers as IU numbers, in Section A of the FSIS Form 11,040-1 for that day.

5. Random Sample Selection

a. Method

The IIC will propose and the CS will authorize a method of randomly selecting units for inspection. The following method may be used:

-- Number cardboard chips to correspond with the unit numbers for each area and place them in separate containers large enough to permit thorough mixing of the chips.

-- Before each inspection, mix and then select the specified number of chips from each container.

-- Record the IU numbers in Section A of the FSIS Form 11,040-1 of the IU's that have been selected for inspection.

-- Return the chips to their respective containers.

b. Security

The IU selection may be made the day before the inspection and recorded on the FSIS Form 11,040-1. However, such forms must be kept under strict security, as the selected IU's must not be revealed to establishment personnel. Any suspected breach in the integrity of this information will require the selection of new IU's.

6. Acceptance of Areas

If all of the IU's in the initial sample are acceptable, the area is accepted. If two of the IU's are unacceptable, the area is rejected as soon as the second unacceptable IU is found.

7. Expanded Sample Selection

a. The inspector must expand the sample if all IU's in the initial sample are inspected, and one has been rejected. Select the same number of IU's for the expanded sample that were selected for the initial sample. Therefore, if five IU's were examined for the initial sample, then an additional five IU's will be chosen for the expanded sample. Expanded sample IU's are not picked at random. The inspector will examine units that are most likely to reveal deficiencies. An area will be rejected if a second IU is rejected. If the inspector observed a deficiency while moving about the area the deficient unit will be included in the expanded sample, and the area is automatically rejected. Discontinue inspection of such an area and proceed to the next inspection area.

b. If a second IU is not rejected the original IU that was rejected will be treated as a rejected unit in an accepted area. (See Paragraph IV.B.10). Operations can take place in portions of an area that do not involve the rejected unit.

c. The inspector will record the expanded sample IU numbers on the FSIS Form 11,040-1 as they are observed. Therefore, the schematic showing the units for each area must be carried on the clipboard under the FSIS Form 11,040-1.

d. The selection and examination of expanded samples may cause the total inspection time to exceed the time allocated in the inspection plan. Subsequent initial samples for other areas must not be neglected as a result of the expanded samples. When expanded samples are not taken and no area has been rejected, pre-op inspection shall conclude no later than the time allotted for the pre-op inspection assignment.

8. Inspection and Handling of Special Units

a. Scalders and chillers will be inspected and handled as follows. If there is evidence of improper cleaning as the tanks are being filled with water, they will be dumped and properly cleaned before operations start.

b. Complex equipment for which assembly must commence 30 or more minutes before the start of pre-op sanitation is handled as follows: Where applicable a sufficient number of simple disconnects such as pipes and elbows, shields, etc. within an IU will be disassembled for inspection. If there is evidence of improper cleaning the equipment involved will be dismantled as necessary to assure thorough cleaning before operations start.

units that require special handling will be
description of the handling procedures will be
Pre-Op Sanitation Inspection Plan.

arly unscheduled inspections of equipment identified in
bove may be recommended by the IIC and authorized by the CS.

9. Treatment of Restricted IUs

a. The establishment may request that a rejected unit be corrected at a later time. The IIC or the IIC's designee may permit operations to start in an area if rejected units can be satisfactorily isolated to prevent product contamination or unsanitary operating conditions, and can thereby be reclassified as restricted units. The following are examples that include descriptions of deficiencies that the inspector: (1) may judge to be a source of direct or indirect product contamination, or environmental contamination that may affect the product, and would therefore be corrected before operations start; or (2) may reclassify to permit isolation and correction at a later time. The correction schedule in the example below represents typical establishment proposals that may or may not be acceptable to the inspector under given circumstances.

UNIT	DEFICIENCY	CORRECTION SCHEDULE
Drain	Plugged (personnel and product trucks will track residue)	Repair before operations start
Drain	Plugged (isolated area, personnel and product diverted around contaminants)	Repair during operations
Stationary equipment	Mineral deposit build-up on undercarriage below product zone	Acid clean on weekend
Mobile equipment (meat tanks)	Group of trucks with product residue	Isolate. Clean during production
Light fixture	Dust accumulation	Clean tonight
Light fixture	Product residue from previous day	Clean before production starts

b. If deficiencies are scheduled for correction after the next scheduled pre-op sanitation inspection, the inspector shall establish an action file. The IIC may withhold this correctional procedure when dealing with chronic problems. Significant equipment and facilities changes or repairs should be included in the PIP.

10. Reinspection of Rejected Units and Areas

a. The inspector will be available to conduct reinspections of rejected units immediately after completing the initial inspection of al'

assigned areas. The inspector will not interrupt the initial inspection to go back and reinspect rejected units or areas. Rejected units will be reinspected after the establishment informs the inspector that the deficiencies have been corrected.

b. **Rejected areas** will be reinspected after the establishments informs the inspector that all sanitation deficiencies in the area have been corrected. The inspector will inspect previously rejected units and each IU in the original sample which was not inspected in the initial inspection. Any previously rejected unit that is reinspected and found unacceptable will cause the entire area to be rejected again. However, if those units are satisfactory, the inspector will look at additional units until satisfied that the area is acceptable. The number of additional IU's inspected must equal or exceed the number of IU's in the initial sample. The inspector will record the number's of IU's examined during reinspection on the FSIS Form 11,040-1.

c. Units Scheduled for Correction, Reinspected and Accepted or Rejected.

1. Restricted units previously scheduled for correction, and recorded on the FSIS Form 11,040-1, which are then reinspected and found acceptable on or before the next scheduled pre-op inspection will be marked acceptable, dated, and initialed by the inspector in the **Action Taken** column of FSIS Form 11,040-1.

2. If a restricted unit is rejected during the next pre-op inspection, the inspector will record "rejected," date and initial the entry in the **Action Taken** column of the FSIS Form 11,040-1.

3. Restricted IU's rejected again on the day scheduled for correction will be recorded on the current FSIS Form 11,040-1. The rejection will count toward rejection of the area. The reinspected and rejected units must be corrected before operations start. The inspector cannot reschedule such units for delayed correction. If the establishment cannot comply with the scheduled correction date for justifiable reasons, a new correction date must be negotiated with the IIC before the next scheduled reinspection.

11. Unsampled Deficiencies

The inspector may observe a deficient unit that was not included in the initial IU sample for that area.

a. If the initial sample IU's are all acceptable, then such deficiencies will be recorded in Section B of the FSIS Form 11,040-1 and corrected without further effect on the area. A capital letter representing one of the categories on the back of the form will be recorded in the pre-op column before the deficiency entry to clearly indicate that the deficiency did not enter into the disposition of the area.

b. If one of the initial samples has been rejected an expanded sample is required. A deficient unit that was observed in other than the initial IU sample will be recorded as one of the expanded sample units and the area will be rejected.

c. If a deficient unit is observed after completing an expanded sample inspection (acceptable area with rejected unit) it will not affect the acceptance of that area, but will be recorded in Section B and identified with one of the category codes on the back of the form.

C. Part Two of the Pre-Op Sanitation Inspection Plan

1. Designation of Areas

The IIC, with the advice of establishment officials, will determine the boundaries of each area.

2. Designation of Units

Areas will be divided into units. Each unit must be sufficiently identified to aid inspectors who rotate into a pre-op sanitation inspection assignment. A hand drawn schematic of the area is the simplest method of identifying units. The schematic will include major landmarks in the area such as walls, doors, posts, and an outline of the principal equipment. The boundaries of the units are then drawn on the schematic and the units are numbered (See Part Five). To the extent practicable, units should be numbered in the order of product flow on the schematic for each area. Large, complex equipment may be divided into smaller units. Portable equipment and other equipment that is displaced during cleaning may not always be within the same unit at the time of inspection. Such equipment will be inspected when it is within the boundaries of an IU.

The following are examples of the designation of units:

1. An individual piece of equipment such as a picker and the floor, gutter drain, posts, walls and overhead structures in the vicinity of that piece of equipment. The picker may also be divided down the middle and each half included in a different unit.

2. Portions of the area with identifiable boundaries, such as the bleeding tunnel, from the point where the slaughter cut is made to the scalder, including the floor, drains, walls, chain and overhead structures.

3. A traffic lane through which products and personnel move.

V. PRE-OP INSPECTION IN SMALL ESTABLISHMENTS HAVING 14 UNITS OR LESS

A. Pre-op sanitation inspection in small establishments will differ from pre-op inspection in larger facilities, inspected under Paragraph IV, in that such establishments will not be subdivided into areas, plans will not be submitted to the CS for approval, and pre-op inspection shall begin 15 minutes (as opposed to 30 minutes) prior to hanging time.

B. In carrying out pre-op in the small establishment, the inspector will create a Pre-Op Sanitation Inspection Plan which will consist of a schematic

with numbered units. The plan will be filed in the inspector's office or in a file designated for the inspectors use in those establishments that are not required to maintain an inspection office.

C. The inspector will select three units at random for inspection and record their numbers in Section A of the FSIS Form 11.040-1. If all IU's are accepted, the establishment may begin operations as scheduled. If one IU fails, the inspector shall select an expanded sample of three. If a second IU fails, the inspector will advise the establishment of the needed corrections. Reinspection will commence when the establishment indicates that all deficiencies have been corrected. Reinspection will then begin with the previously rejected units and the biased selection of three additional samples (if permitted by the size of the operation). The inspector may permit rejected units to be reclassified as restricted units if they can be satisfactorily isolated to prevent contamination or insanitary operating conditions, and can be corrected in a manner acceptable to the IIC.

VI. AUXILIARY SANITATION PLAN

A. Consists of an inspection plan for auxiliary areas of an establishment which are not included in the designated areas of a Pre-Op Sanitation Inspection Plan.

B. Auxiliary areas include but are not limited to grounds, storage areas, "offal areas" and welfare facilities.

C. Auxiliary areas will be inspected as directed by the IIC in a written Auxiliary Sanitation Plan that has been approved by the CS.

D. Deficiencies in auxiliary areas are recorded in Section B of FSIS Form 11,040-1 (See Part Five).

VII. OPERATIONAL SANITATION INSPECTION

A. General

The primary objective of operational sanitation is to prevent product contamination. Operational sanitation inspection of premises, facilities, equipment and utensils is performed by the inspector during production to determine if AOP's are being followed.

B. Procedural

1. The following are examples of establishment operating practices that should be observed daily, by the inspector, for sanitation deficiencies:

a. Slaughter and product handling procedures.

b. Chilling of product.

c. Facility and equipment cleaning and sanitizing during the shift.

d. General housekeeping.

e. Removal of trash and inedible material.

f. Environmental controls.

g. Pest control.

h. Emergency maintenance.

i. Personal hygiene.

j. Control of objectionable practices.

2. The IIC will train the inspector in performing operational sanitation.

3. The inspector will identify sanitation deficiencies in accordance with deficiency guidelines determined by the IIC with the approval of the CS.

PART THREE--RESERVED

PART FOUR--RESERVED

PART FIVE--FSIS FORM 11,040-1: INSTRUCTIONS AND EXAMPLES

I. SANITATION REPORT FORM

The Sanitation Report, FSIS Form 11,040-1, shall be used to record results of the pre-op and operational sanitation inspections. Equipment or facilities scheduled for cleaning or repair at a later time will be listed only once on this form, in the action file, or on the PIP report, unless the scheduled completion of those actions is not met within the allotted time.

II. POLICY

A. Pre-Op Sanitation

Pre-Op sanitation deficiencies in designated areas and auxiliary areas identified by FSIS inspectors assigned to the establishment will be documented on the FSIS Form 11,040-1 according to the guidelines contained herein.

B. Operational Sanitation

Operational sanitation deficiencies identified by an FSIS inspector assigned to the establishment will be documented on the FSIS Form 11,040-1 according to the guidelines contained herein.

C. Deficiencies Identified by Establishment Personnel

Deficiencies that are identified by establishment personnel and immediately corrected or scheduled for correction in a manner acceptable to the IIC will not be recorded on the FSIS Form 11,040-1 as program deficiencies. Such deficiencies when scheduled for correction will be tracked by the IIC in an action file. The action file is also used to track deficiencies that are recorded on FSIS Form 11,040-1 and that are scheduled for correction after the next scheduled pre-op inspection. The action file is a "temporary" file that advises inspectors and the CS of pending actions.

The following types of deficiencies will be recorded on the FSIS Form 11,040-1:

1. Corrections that are not acceptable to the IIC.

2. Corrections that are not made acceptable to the IIC in a timel manner.

3. Actions taken by FSIS inspectors to prevent product contamination.

4. Actions taken by FSIS inspectors to control a contaminated product.

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, D.C.

FSIS DIRECTIVE

11,220.1	6-3-87

MPI-2, ACCEPTED MEAT AND POULTRY EQUIPMENT

I. PURPOSE

This directive incorporates the subject handbook into the FSIS Issuance System.

II. CANCELLATION

MPI Manual: Subpart 7B
MPI Bulletins 75-105, 78-133, and 83-15

III. RESERVED

IV. RESERVED

V. POLICY

In January 1984, FSIS established a unified comprehensive system for the issuance of all standing instructions implementing the Agency's policies and procedures in the form of FSIS Directives. Directives are assigned a number according to subject classification as found in Attachment 2, FSIS Directive 2610.1, Revision 3, dated 11/25/85.

In keeping with the goal of providing a single, unified system for all materials that provide direction to personnel, Agency handbooks will be designated as directives and incorporated into the new system. Therefore, this directive cover sheet is issued and should be attached to the MPI-2, Accepted Meat and Poultry Equipment, and filed with other FSIS Directives.

Deputy Administrator
Meat and Poultry Inspection Operations

DISTRIBUTION: All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, TRA, ABB, R&E, AID,

OPI: MPITS/FESD

*U.S. Government Printing Office : 1989 - 241-780/80488

2. The DEFICIENCIES and INSPECTOR'S ACTION(S) columns are self explanatory. Entries that are made by inspectors other than the one who will sign the form must be initialed or signed as directed by the IIC.

Charles E. Harmon for WSH

Deputy Administrator
Meat and Poultry Inspection Operations

Attachment

5-1 FSIS Form 11,040-1, Sanitation Report

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION OPERATIONS **SANITATION REPORT**	ESTABLISHMENT NAME	EST NO.	DATE

(A) SELECT AND RECORD PREOPERATIVE SAMPLES FOR DESIGNATED AREAS

	INSPECTION UNIT (IU) NUMBERS				
	AREA #	AREA #	AREA #	AREA #	AREA #
Initial Sample					
Expanded Sample					
Reinspection					

(B) RECORD PREOPERATIVE AND OPERATIVE DEFICIENCIES: *Identify deficiencies in "PRE-OP" column with Area and Unit No. from Section (A) above, or with a letter (A – Q) from Reference List on back page. Identify deficiencies in "OPER" column with a letter (A – Q) from Reference List on back page.*

PRE-OP	OPER.	DEFICIENCIES *(Location, equipment, nature and extent, name of plant personnel notified, Inspector's initial, plant's response.)*	INSPECTOR'S ACTION(S) *(Reject, restrict, delayed correction, reinspection, results, down time (DT).)*

RECEIVED BY ESTABLISHMENT OFFICIAL *(Signature)*	INSPECTOR(S) SIGNATURE	PAGE NUMBER _____ OF _____

FSIS FORM 11040-1 (12/84)